

ATTACHMENT 2

ATTACHMENT 2 (112 PAG)

424	Class	ISSUE CLASS	5725873
UTILITY SERIAL NUMBER M/684785			PATENT DATE MAR 10 1998
SERIAL NUMBER 03/674,785	FILING DATE 07/22/96	CLASS 424	SUBCLAS 442
		GROUP ART UNIT 19136	EXAMINER VanderVeg
MARK E. COOK, MADISON, WI; DARIA L. JEROME, MIDDLETON, WI.			
CONTINUING DATA*** VERIFIED <i>AV</i> NONE			
FOREIGN PCT APPLICATIONS*** VERIFIED <i>AV</i> NONE			
FOREIGN FILING LICENSE GRANTED 09/03/96			
Foreign priority claimed 35 USC 119 conditions met <input type="checkbox"/> yes <input checked="" type="checkbox"/> no		AS FILED	STATE OR COUNTRY WI
SHEETS DRWGS 0		TOTAL CLAIMS 3	INNER CLAIMS 2
FILING FEE RECEIVED \$750.00		ATTORNEY'S DOCKET NO. 960296-9111	
THAD P KRYSHAK GUARLES & BRADY 411 EAST WISCONSIN AVE MILWAUKEE WI 53202-4497			
METHOD OF IMPROVING THE GROWTH OR THE EFFICIENCY OF FEED CONVERSTON OF AN ANIMAL AND COMPOSITIONS FOR USE THEREIN			
U.S. DEPT. OF COMM/PAT. & TM—PTO-436L (Rev. 12-90)			
PARTS OF APPLICATION FILED SEPARATELY NOTICE OF ALLOWANCE MAILED <i>11-12-97</i>			
F. Pierre VanderVegt Assistant Examiner <i>David A. Saunders</i> DAVID SAUNDERS PRIMARY EXAMINER ART UNIT 182 / 186 Primary Examiner PREPARED FOR ISSUE WARNING: The information disclosed herein may be replicated. Unauthorized disclosure may be prohibited by the United States Code Title 35, Sections 122, 181 and 368. Possession outside the U.S. Patent & Trademark Office is restricted to authorized employees and contractors only.			
CLAIMS ALLOWED: Total Claims <input checked="" type="checkbox"/> Print Claim <input checked="" type="checkbox"/> DRAWING Sheets Drwg. <input checked="" type="checkbox"/> Figs. Drwg. <input checked="" type="checkbox"/> Print Fig. <input checked="" type="checkbox"/> ISSUE BATCH NUMBER <i>U07</i>			
Label Area ISSUE FEE IN FILE Form PTO-436A (Rev. 6/92)			
ATTACHMENT 2 (112 PAGES) (FACE)			

BRIEFED IN 800

APPROVED FOR LICENSE

AUG 28 1962

MAILED

PATENT APPLICATION



08684785

Date
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CONTENTS

1. Application	papers.
2. 3mcs	10/7/97
3. 3mcs	6/9/97
4. Thru late (less)	6/9/97
5. Curr A	6/9/97
6. Decl.	6/9/97
7. Final Rej 3mcs	10-1-97
8. Suppl IDS	9-12-97
9. Amft B (N6)	11/3/97
10. All allowedality	11-12-97
11. PTO Grant MAR 1 1998	
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PATENT NUMBER

APPLICATION SERIAL NUMBER

08/684,785

APPLICANT'S NAME (PLEASE PRINT)

Cook, Mark E. et al.

REISSUE, ORIGINAL PATENT NUMBER

INTERNATIONAL CLASSIFICATION

C 09 D	191/00
A 61 K	39/395
A 23 K	1/16
C 07 K	16/26

PTO-219
(REV. 5-91)

ORIGINAL CLASSIFICATION

CLASS 424 SUBCLASS 442

CROSS REFERENCE(S)

CLASS	SUBCLASS (ONE SUBCLASS PER BLOCK)			
424	283.1			
530	388.35	389.1	388.24	
426	92	89	140	
106	148.1	147.3	243	

ISSUE CLASSIFICATION SLIP

U.S. DEPARTMENT OF COMMERCE
PATENT AND TRADEMARK OFFICE

Claim	Date
1	✓ 2/6/92 92-2561 11/05/93
2	✓
3	✓
4	✓
5	✓
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7	✓
8	✓
9	✓
10	✓
11	✓
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Claim	Date
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POSITION	ID NO.	DATE
CLASSIFIER	98	8/28/96
EXAMINER	Holloway	9-5-96
TYPIST	530	9-5-96
VERIFIER	277	9-13
CORPS CORR.		
SPEC. HAND		
FILE MAINT.		
DRAFTING		

INDEX OF CLAIMS

Claim	Final	Date
1	✓	8/28/96
2	✓	8/28/96
3	✓	8/28/96
4	✓	8/28/96
5	✓	8/28/96
6	✓	8/28/96
7	✓	8/28/96
8	✓	8/28/96
9	✓	8/28/96
10	✓	8/28/96
11	✓	8/28/96
12	✓	8/28/96
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SYMBOLS

- ✓ ----- Granted
- ✗ ----- Allowed
- (Through numbers) Cancelled
- (With a mark) Rejected
- N ----- Non-allowable
- I ----- Interference
- O ----- Objected

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SEARCHED				
Class	Sub.	Date	Exmr.	
530	389.4 389.5 390.1 390.2	2/5/47	RV	
424	442 157.1 159.1 (61.1) 283.1			
106	147.3 148.1 243			
426	92,89,140			
<u>UPDATED</u> <u>ABOVE</u>		9/25/47	RV	
		/	/	
530	389.1 388.55 388.24	11/10/47	RV	
424	442 283.1			
426	92,89,140			
106	148.1 147.3 243			

SEARCH NOTES				
		Date	Exmr.	
APS	STN CLUSTERS'	2/5/47	RV	
	AGRICULTURE			
	08/576, 703 ⁹			
	08/576, 597 ⁷⁰⁰			
	08/576, 508 ⁸⁰⁰			
APS	STN AGRICULTURE	9/25/47	RV	
08/807, 435		11/10/47	RV	
APS UPDATED				
STN UPDATED				

INTERFERENCE SEARCHED				
Class	Sub.	Date	Exmr.	
530	389.1 388.55 388.24	11/10/47	RV	
424	442 283.1			
426	92,89 140			
106	148.1 147.3 243			

PATENT APPLICATION SERIAL NO. 10/684785

U.S. DEPARTMENT OF COMMERCE
PATENT AND TRADEMARK OFFICE
Fee Record Sheet

330 UT 17-0055 08/01/96 08684785
33071 101 750.00CH

BAR CODE LABEL



U.S. PATENT APPLICATION

SERIAL NUMBER

08/684,785

FILING DATE

07/22/96

CLASS

424

GROUP ART UNIT

1816

APPLICANT

MARK E. COOK, MADISON, WI; DARIA L. JEROME, MIDDLETON, WI.

CONTINUING DATA***
VERIFIED**FOREIGN/PCT APPLICATIONS*****
VERIFIED

FOREIGN FILING LICENSE GRANTED 09/09/96

STATE OR COUNTRY	SHETS DRAWING	TOTAL CLAIMS	INDEPENDENT CLAIMS	FILING FEE RECEIVED	ATTORNEY DOCKET NO.
WI	0	8	2	\$750.00	960296.94011
ADDRESS	THAD F KRYSHAK QUARLES & BRADY 411 EAST WISCONSIN AVE MILWAUKEE WI 53202-4497				
TITLE	METHOD OF IMPROVING THE GROWTH OR THE EFFICIENCY OF FEED CONVERSION OF AN ANIMAL AND COMPOSITIONS FOR USE THEREIN				
<p>This is to certify that annexed hereto is a true copy from the records of the United States Patent and Trademark Office of the application which is identified above.</p> <p>By authority of the COMMISSIONER OF PATENTS AND TRADEMARKS</p>					
Date	Certifying Officer				

08/684,785

ABSTRACT OF THE DISCLOSURE

A method of improving the efficiency of an animal to convert feed into desirable body tissue involves feeding the animal feed particles having an inner core of nutrients and an outer layer of fat containing antibodies which can protect the animal from contacting diseases that can adversely affect the animal's ability to grow or efficiently convert its feed into body tissue.



684785

METHOD OF IMPROVING THE GROWTH OR THE
EFFICIENCY OF FEED CONVERSION OF AN ANIMAL
AND COMPOSITIONS FOR USE THEREIN

Field of The Invention

5 The present invention relates generally to the feeding of animals. More particularly, it relates to a method of improving the animal's growth or the efficiency of the animal to convert its feed into desirable body tissue (e.g. muscle) and compositions for use in the method.

10 Background Of The Invention

It is known that healthy, disease-free animals grow faster or are more able to convert their feed efficiently into body tissue than sick or immune-challenged animals. Obviously, faster growth or a more efficient conversion of feed into desirable body tissue in an animal is both economically and ecologically important, especially in animals raised for food. For this, and other reasons, it is desirable to prevent animals from contacting diseases.

20 One approach to keeping animals healthy is to give the animals antibiotics. However, that approach is not desirable for animals raised for food because there can be antibiotic residues in the food.

25 Another approach to keeping animals healthy is to immunize the animals. This can be done by vaccinating the animals against specific diseases to produce an active immunization or by administering to the animals antibodies to produce a passive immunization.

30 In U.S. Patent Nos. 4,748,018 and 5,080,895, methods are disclosed for passively immunizing animals against intestinal diseases which could interfere with the animal's efficient conversion of feed. The patented methods basically comprise orally administering to said animals

effective amounts of egg-derived materials containing avian antibodies which are obtained by immunizing egg-laying hens with specific antigens which will produce such antibodies, and obtaining the antibody containing material from eggs
5 laid by the hen. In both patents, the antibody containing egg materials are reduced to powders and fed to the animals to be passively immunized.

Brief Summary Of The Invention

10 It is the primary object of the present invention to disclose a novel method to improve the animals growth or the efficiency of the animal to convert its feed into desirable body tissue.

Another object of the invention is to disclose an animal feed for animals for use in the inventive method.

15 The method of the present invention to improve the animals growth or the efficiency of the animal to convert its feed into desirable body tissue comprises orally administering to said animal feed particles having an inner core comprising primarily non-fat nutrients and an outer 20 layer of fat which contains a safe and effective amount of antibodies that help protect the animal from disease or other antigens that can adversely affect the animal's growth or the efficiency of the animal to convert feed into desirable body tissue.

25 The compositions of the present invention are animal feed particles having an inner core comprised of nutrients, such as proteins and carbohydrates, and an outer layer of fat that contains the antibodies encapsulated therein.

30 The compositions of the present invention are conveniently made by first forming a nutrient mixture to produce an inner core, and then coating the outer surface of the core with a layer of fat containing antibodies

encapsulated therein so the antibody is stabilized and substantially protected against antibody destroying factors, such as environmental conditions and intestinal proteases.

In an especially preferred embodiment of the invention, 5 the antibodies in the fat are obtained from the egg of a hen which has been injected with an antigen that results in the production by the hen of those antibodies.

The compositions of the present invention are superior to previously known animal feeds in which antibody-containing powders were mixed with nutrients, including fat, 10 and then granulated or extruded because the fat layer in the method of the present invention is applied to the core after the pelletization, extrusion, granulation or expansion process. As a result the antibodies in the outer fat layer 15 of the compositions of the present invention are not degraded by the elevated temperatures that can arise during the pelletization, granulation, extrusion or expansion process. The compositions of the present invention are also superior to prior art feeds because the outer layer of fat 20 in which the antibodies are encapsulated helps protect the antibodies from stomach acid and intestinal enzymes.

Description Of The Preferred Embodiment

In the preferred embodiment of the present invention, the animal feed particles comprise an extruded inner core 25 which contains primarily the desired non-fat materials, such as proteins and carbohydrates, and an outer layer of fat which contains the antibodies encapsulated therein. The outer layer also can contain other ingredients, such as oil soluble vitamins and the inner core can, of course, also 30 contain fat, if desired.

In the preferred practice of the method of invention, the animal feed with the antibody-containing outer layer is

orally fed to the animal in an amount which will passively immunize the animal.

The antibodies for use in the present invention are those which can alter physiological processes that adversely affect growth and feed efficiency. They can be antibodies that are against diseases or specific endogenous regulators of food intake and gastrointestinal motility. The antibodies are preferably derived from the eggs of hens which have been previously immunized to produce those antibodies as described in U.S. Patent No. 4,748,018 or U.S. Patent No. 5,080,895. Especially preferred as the antibody-containing material are spray dried egg yolks and whole eggs. However, other non-egg derived antibody-containing materials may be used.

15 The preferred inner core for the animal feed particles is an extrusion which contains a mixture of nutrients, such as grains, with or without added sugars, carbohydrates and/or proteins. The core will normally contain less than the desired total amount of the dietary fat for the animal because of the fat in the outer layer.

20 The fat for use in the outer layer to encapsulate and protect the antibody can be any fat or lipid, which can be readily mixed with the antibody containing material to form a mixture, which contains the antibody encapsulated therein and which can be readily sprayed or otherwise coated on the outer surface of the core. Especially preferred are those fats which are solid at ambient temperatures and which will protect the antibodies from adverse environmental conditions and intestinal enzymes. Especially preferred as the fat is 25 a mixture of tallow and conjugated linoleic acid (CLA) which 30 also is known to increase feed efficiency.

Representative of other fats that can be used are the following:

Lard
Yellow Grease
Poultry Fat
Spent Restaurant oil
Animal Oils
Vegetable Oils
Fish Oils
Oil Derivatives, i.e., lecithin
and
Mixtures thereof.

The practice of the present invention is further illustrated by the following examples:

15 Example 1

Preparation Of Antibodies.

An antigen, such as cholecystokinin peptide which produces cholecystokinin (CCK) antibodies, is injected intramuscularly into mature hens at a dose of about 50 mg to 20 1000 mg with a water-in-oil emulsion adjuvant. Samples of the whole eggs or yolks of eggs from the hens are assayed by known methods for CCK antibody content. When the CCK antibody titer reaches a maximum level, the whole eggs or yolks of eggs are collected and pooled, homogenized and 25 spray dried to obtain a powder.

Example 2

Preparation Of Animal Feed Particles With Outer Layer Of Fat Containing Antibodies.

A CCK antibody-containing powder made by the process of 30 Example 1 is mixed with tallow to form a blend in which the powder is substantially encapsulated by the fat. The fat mixture is then spray coated upon inner cores made by the pelletization, the granulation, the extrusion or the expansion of a plasticized mixture of nutrients, including 35 carbohydrate, protein and water. The resulting animal feed

particles have an inner core of nutrients and an outer layer of fat containing CCK antibodies.

Example 3

Animal Feeding Test.

5 Ducks are fed the animal feed of Example 2 and their biological responses are determined. It is found that the ducks receiving the animal feed of Example 2 demonstrate an improved body weight gain and a more efficient rate of feed conversion than control ducks.

10 Table 1 shows the results obtained in 14 day old ducks fed a control feed and an otherwise identical feed (BRAVO) having an outer antibody-containing layer.

TABLE 1

		ABOVE BODY WEIGHT SUMMARY		(Lbs)	
TREATMENT		14 day weight	27 day weight	14-27 day gain	
15	Control		1.45	4.48	3.02
	Bravo		1.39	4.32	2.93
TREATMENT		39 day weight	14-39 day gain		
	Control		6.93	5.48	
	Bravo		7.11	5.72	
FEED CONVERSION DATA					
Treatment		14-27 feed/bird	0-27 feed/bw*	14-17 feed/gain	
20	Control		5.50	1.229	1.819
	Bravo		5.16	1.192	1.758
Treatment		14-39 feed/bird	0-39 feed/bw*	14-39 feed/gain	
25	Control		11.783	1.720	2.170
	Bravo		10.859	1.530	1.904

* bw = body weight

It will be apparent to those skilled in the art that the present invention can be used to prepare the animal feed for a wide variety of food animals, including without limitation, ducks, chickens and turkeys.

5 It also will be readily apparent to those skilled in the art that a large number of changes and modifications can be made without departing from the spirit and scope of the present invention. Therefore, it is intended that the invention only be limited by the claims which follow.

We claim:

1. A method to improve the growth of an animal or the efficiency of an animal to convert feed into desired body tissue, said method comprising feeding an animal an effective amount of animal feed particles comprising an inner core of nutrients and an outer layer of fat having antibodies encapsulated therein,
said antibodies being antibodies that can passively immunize the animal against the adverse effects of an antigen which could reduce the animal's ability to grow or to efficiently convert its feed into desirable body tissue.

2. A method of Claim 1 in which the antibodies are derived from a chicken egg.

3. A method of Claim 1 in which the fat is an edible fat.

4. A method of Claim 1 in which the fat is one which protects the antibodies from adverse environmental conditions.

5. A method of Claim 1 in which the fat is a mixture of a conjugated linoleic acid and another fat.

6. A particulate animal feed comprising an inner core of nutrients containing carbohydrates and proteins and an outer layer of an edible fat having antibodies encapsulated therein.

7. An animal feed of Claim 6 in which the antibodies are derived from a chicken egg.

8. An animal feed of Claim 6 in which the fat is a mixture of a conjugated linoleic acid and another fat.

add
a) /

ADD
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DECLARATION AND POWER OF ATTORNEY
FOR DESIGN AND UTILITY PATENT APPLICATION

ATTORNEY'S DOCKET NO.
960296.94011

As a below named inventor, I hereby declare that:

My residence, post office address and citizenship are as stated below next to my name.

I believe that I am the original, first and sole inventor (if only one name is listed below) or an original, first and joint inventor (if plural names are listed below) of the subject matter which is claimed and for which a patent is sought on the invention entitled METHOD OF IMPROVING THE GROWTH OR THE EFFICIENCY OF FEED CONVERSION OF AN ANIMAL AND COMPOSITIONS FOR USE THEREIN, the specification of which (check one) [X] is attached hereto, [] was filed on _____ as Application No. _____ and was amended on _____ (if applicable).

I hereby state that I have reviewed and understand the contents of the above identified specification, including the claims, as amended by any amendment referred to above.

I acknowledge the duty to disclose information which is material to patentability as defined in Title 37, Code of Federal Regulations § 1.56.

I hereby claim foreign priority benefits under Title 35, United States Code § 119(a)-(d) of any foreign application(s) for patent or inventor's certificate listed below and have also identified below any foreign application for patent or inventor's certificate having a filing date before that of the application on which priority is claimed: None

(Number)	(Country)	(Day/Month/Year Filed)	Priority Claimed <input type="checkbox"/> Yes <input type="checkbox"/> No
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I hereby claim the benefit under Title 35, United States Code § 119(e) of any United States provisional application(s) listed below:

(Application No.)	(Filing Date)
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I hereby claim benefit under Title 35, United States Code §120 of any United States application(s) listed below, and insofar as the subject matter of each of the claims of this application is not disclosed in the prior United States application in the manner provided in the first paragraph of Title 35, United States Code §112, I acknowledge the duty to disclose material information as defined in Title 37, Code of Federal Regulations § 1.56(a) which occurred between the filing date of the prior application and the national or PCT international filing date of this application.

(Application No.)	(Filing Date)	(Status - patented, pending, abandoned)
I hereby appoint the following attorney(s) and/or agent(s) to prosecute this application and all continuation and divisional applications based thereon, and to transact all business in the Patent and Trademark Office connected therewith: <u>Thad F. Kryshak, Reg. No. 19,428; Carl R. Schwartz, Reg. No. 29,437; Jean C. Baker</u> . Direct all telephone calls to <u>Thad F. Kryshak</u> at telephone no. (414) 277-5781. Address all correspondence to: <u>Thad F. Kryshak c/o Quarles & Brady, 411 East Wisconsin Ave., Milwaukee, WI 53202-4497.</u>		

I hereby declare that all statements made herein of my own knowledge are true and that all statements made on information and belief are believed to be true; and further that these statements were made with the knowledge that willful false statements and the like so made are punishable by fine or imprisonment, or both, under Section 101 of Title 18 of the United States Code and that such willful false statements may jeopardize the validity of the application or any patent issuing thereon.

FULL NAME OF SOLE OR FIRST INVENTOR <u>Mark E. Cook</u>	INVENTOR'S SIGNATURE <u>Mark E. Cook</u>	DATE <u>7/19/96</u>
RESIDENCE <u>WT Madison, Wisconsin 53705</u>	CITIZENSHIP <u>U.S.A.</u>	

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FULL NAME OF SECOND JOINT INVENTOR <u>Daria L. Jerome</u>	INVENTOR'S SIGNATURE <u>Daria L. Jerome</u>	DATE <u>7-19-96</u>
RESIDENCE <u>WT Middleton, Wisconsin 53562</u>	CITIZENSHIP <u>U.S.A.</u>	

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QRI1321022.1



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11/684785
Attorneys also in
Milwaukee and Madison, Wisconsin
West Palm Beach and Naples, Florida
Phoenix, Arizona

PATENT

Box Patent Application
Assistant Commissioner For Patents
Washington, D.C. 20231

July 22, 1996

Sir:

Our Case No. 960296.94011

Transmitted herewith for filing is the patent application of Inventor(s): Mark E. Cook
Darin L. Jerome

For: METHOD OF IMPROVING THE GROWTH OR THE EFFICIENCY OF FEED CONVERSION
OF AN ANIMAL AND COMPOSITIONS FOR USE THEREIN

Enclosed are also:

- [] sheet(s) of drawing.
[] Information Disclosure Statement

CLAIMS AS FILED

For	Number Filed	Number Extra	Rate	Basic Fee \$750.00
Total Claims	8 - 20 =	0 X	\$ 22.00	- 0
Independent Claims	2 - 3 =	0 X	\$ 78.00	- 0
Multiple Dependent Claim....			\$250.00	- 0
Total Filing Fee				\$750.00

- [X] Please charge our Deposit Account No. 17-0055 in the amount of \$750.00. Two extra copies of this sheet are enclosed.
- [X] The Commissioner is hereby authorized to charge any additional filing fees which may be required under 37 CFR 1.16, or credit any overpayment to Account No. 17-0055. Two extra copies of this sheet are enclosed.
- [] A check for \$.00 to cover the filing fee and the cost of recording the assignment is enclosed.

Respectfully submitted,

Thad F. Kryshak, Esq.
Reg. No. 19,428

Q81\323680.1

Express Mail* mailing label
number EG640607285 US
Date of Deposit 7-22-96

I hereby certify that this paper or fee
is being deposited with the United States
Postal Service "Express Mail Post Office
to Addressee" service under 37 CFR 1.10
on the date indicated above and is
addressed to the Assistant Commissioner
for Patents, Washington, D.C. 20231

Thad F. Kryshak Reg. No. 19,428



#2
K. Blunkett
11/5/96

PATENT

I hereby certify that this correspondence is being deposited with the United States Postal Services on the date set forth below as First Class Mail in an envelope addressed to: Assistant Commissioner for Patents, Washington DC 20231.
Date of Signature and Deposit: 10/2/96 *Mark T. Cook*
Attorney of Record

IN THE UNITED STATES PATENT AND TRADEMARK OFFICE

Applicants: Mark E. Cook et al.
Serial No.: 08/684,785
Filed: JULY 22, 1996
For: METHOD OF IMPROVING THE GROWTH OR
THE EFFICIENCY OF FEED CONVERSION
OF AN ANIMAL AND COMPOSITIONS
FOR USE THEREIN
Group Art Unit: 1816
Examiner: ---

DISCLOSURE STATEMENT UNDER
37 C.F.R. 1.97 AND 1.98

Assistant Commissioner for Patents
Washington, D.C. 20231

Sir:

The following references are submitted to the Patent and Trademark Office for consideration in the above-identified application in satisfaction of Applicant's duty of disclosure as provided for in 35 C.F.R. 1.97 and 1.98. No full patent search was conducted and the Applicants make no representation that better art than the following is not available.

1. Polson, U.S. Patent No. 4,357,272. This patent discloses methods of recovering purified antibodies from egg yolk.

2. Polson, U.S. Patent No. 4,550,019. This patent discloses the manufacture and use of fowl egg antibodies.

3. Stolle et al., U.S. Patent No. 4,748,018. This patent discloses a method of passive immunization of mammals using avian antibodies.

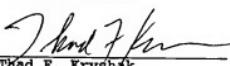
4. Tokoro, U.S. Patent No. 5,080,895. This patent discloses an antibody containing substances from eggs, a method of producing it and its use.

5. Cook et al., U.S. Patent No. 5,428,072. This patent discloses a method of increasing the efficiency of feed conversion in animals using a conjugated linoleic acid.

None of the above references are believed to disclose or suggest the present invention.

Respectfully submitted,

MARK E. COOK
DARIA L. JEROME

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414-277-5781

Form PTO-1449 (Rev. 2-88)		U.S. DEPARTMENT OF COMMERCE PATENT AND TRADEMARK OFFICE		Sheet 1 of 1 PATENT NUMBER: 960296,94011 APPLICATION NO. 08/684,785		
INFORMATION DISCLOSURE STATEMENT BY APPLICANT				AMOUNT Mark E. Cook et al.		
(Use several sheets if necessary)				SEARCHED DATE 07/22/96		
				GROUP 1816		
U.S. PATENT DOCUMENTS						
EXAMINER'S INITIAL	DOCUMENT NUMBER	DATE	NAME	CLASS	SUBCLASS	FILING DATE # APPRISE
A1	4,357,272	11/02/82	Polson	360	112	03/15/79
B1	4,550,019	10/29/85	Polson	474	85	07/16/82
C1	4,748,018	05/31/88	Stolle et al.	424	87	06/19/84
D1	5,080,895	01/14/92	Tokoro	424	89	04/01/91
E1	5,428,072	06/27/95	Cook et al.	514	560	01/12/93
FOREIGN PATENT DOCUMENTS						
DOCUMENT NUMBER	DATE	COUNTRY	CLASS	SUBCLASS	TRANSLATION	
					YES	NO
OTHER DOCUMENTS (Including Author, Title, Date, Pertinent Pages, Etc.)						
					DATE CONSIDERED 2/5/97	
EXAMINER: <i>[Signature]</i>		DATE CONSIDERED				2/5/97
* EXAMINER: Initial if citation considered, whether or not citation is in conformance with MPEP 808. Draw line through citation if not in conformance and not considered. Include copy of this form with next communication to applicant.						

* EXAMINER: Initial if citation considered. Whether or not citation is in conformance with MPEP 608; Draw line through citation if not in conformance and not considered. Include copy of this form with next communication to applicant.



UNITED STATES DEPARTMENT OF COMMERCE
Patent and Trademark Office
Address: COMMISSIONER OF PATENTS AND TRADEMARKS
Washington, DC 20231

APPLICATION NO.	FILING DATE	LAW OFFICES	FIRST NAMED INVENTOR	ATTORNEY DOCKET NO.
087884-785	07/22/96	LUOK		M 960296-94011

THAD E KRYSHAK
QUARLES & BRADY
411 EAST WISCONSIN AVE
MILWAUKEE WI 53202-4497

18M1/0218

EXAMINER
VANDERVEGT, F

ART UNIT 1816 PAPER NUMBER

DATE MAILED: 02/18/97

Please find below and/or attached an Office communication concerning this application or proceeding.

Commissioner of Patents and Trademarks

Office Action Summary	Application No. 08/684,785	Applicant(s) Cook et al Examiner F. Pierre VanderVegt Group Art Unit 1816
<p><input type="checkbox"/> Responsive to communication(s) filed on _____.</p> <p><input type="checkbox"/> This action is FINAL.</p> <p><input type="checkbox"/> Since this application is in condition for allowance except for formal matters, prosecution as to the merits is closed in accordance with the practice under <i>Ex parte Quayle</i>, 1935 C.D. 11; 453 O.G. 213.</p> <p>A shortened statutory period for response to this action is set to expire <u>three</u> months, or thirty days, whichever is longer, from the mailing date of this communication. Failure to respond within the period for response will cause the application to become abandoned. (35 U.S.C. § 133). Extensions of time may be obtained under the provisions of 37 CFR 1.136(a).</p> <p>Disposition of Claims</p> <p><input checked="" type="checkbox"/> Claim(s) <u>1-8</u> is/are pending in the application.</p> <p>Of the above, claim(s) _____ is/are withdrawn from consideration.</p> <p><input type="checkbox"/> Claim(s) _____ is/are allowed.</p> <p><input checked="" type="checkbox"/> Claim(s) <u>1-8</u> is/are rejected.</p> <p><input type="checkbox"/> Claim(s) _____ is/are objected to.</p> <p><input type="checkbox"/> Claims _____ are subject to restriction or election requirement.</p> <p>Application Papers</p> <p><input type="checkbox"/> See the attached Notice of Draftsperson's Patent Drawing Review, PTO-948.</p> <p><input type="checkbox"/> The drawing(s) filed on _____ is/are objected to by the Examiner.</p> <p><input type="checkbox"/> The proposed drawing correction, filed on _____ is <input type="checkbox"/> approved <input type="checkbox"/> disapproved.</p> <p><input type="checkbox"/> The specification is objected to by the Examiner.</p> <p><input type="checkbox"/> The oath or declaration is objected to by the Examiner.</p> <p>Priority under 35 U.S.C. § 119</p> <p><input type="checkbox"/> Acknowledgement is made of a claim for foreign priority under 35 U.S.C. § 119(e)-(d).</p> <p><input type="checkbox"/> All <input type="checkbox"/> Some* <input type="checkbox"/> None of the CERTIFIED copies of the priority documents have been received.</p> <p><input type="checkbox"/> received in Application No. (Series Code/Serial Number) _____.</p> <p><input type="checkbox"/> received in this national stage application from the International Bureau (PCT Rule 17.2(e)).</p> <p>*Certified copies not received: _____</p> <p><input type="checkbox"/> Acknowledgement is made of a claim for domestic priority under 35 U.S.C. § 119(e).</p> <p>Attachment(s)</p> <p><input checked="" type="checkbox"/> Notice of References Cited, PTO-892</p> <p><input checked="" type="checkbox"/> Information Disclosure Statement(s), PTO-1449, Paper No(s). <u>2</u></p> <p><input type="checkbox"/> Interview Summary, PTO-413</p> <p><input type="checkbox"/> Notice of Draftsperson's Patent Drawing Review, PTO-948</p> <p><input type="checkbox"/> Notice of Informal Patent Application, PTO-152</p>		

--- SEE OFFICE ACTION ON THE FOLLOWING PAGES ---

DETAILED ACTION

Claims 1-8 are pending in this application.

Claim Rejections - 35 USC § 112

- 5 1. Claims 1-5 are rejected under 35 U.S.C. 112, first paragraph, because the specification, while being enabling for providing animals with antibody to cholecystokinin (CCK), does not reasonably provide enablement for passively immunizing an animal against antigens which could reduce the animal's ability to grow or to efficiently convert its feed into desirable body tissue. The specification does not enable any person skilled in the art to which 10 it pertains, or with which it is most nearly connected, to use the invention commensurate in scope with these claims.

The specification discloses immunization of hens with CCK and feeding the antibodies to CCK obtained from their eggs to ducks. CCK is a natural peptide secreted by the mucosa of the upper intestine which stimulates contraction of the gall bladder and secretion of 15 pancreatic enzymes which are desirable events in the digestion process. The specification does not provide guidance how to determine antigens which could reduce the animal's ability to grow or to efficiently convert its feed into desirable body tissue. Given the nature of the invention, which is to enhance the digestive process, it would require undue experimentation on the part of a skilled artisan to determine which other antigens that are active in digestive 20 processes would be suitable as targets for antibodies which are administered orally by the method of the present invention. Further, the specification provides no guidance as to which antigens to which the animal is exposed from external sources would be suitable immunogens for use in the present invention.

In view of the quantity of experimentation necessary, the limited working examples, the 25 unpredictability of the art, the lack of sufficient guidance in the specification and the nature of the invention, it would take undue trials and errors to practice the claimed invention and this is not sanctioned by the statute.

Claim Rejections - 35 USC § 103

2. The following is a quotation of 35 U.S.C. 103(a) which forms the basis for all obviousness rejections set forth in this Office action:

- 5 (a) A patent may not be obtained though the invention is not identically disclosed or described as set forth in section 102 of this title, if the differences between the subject matter sought to be patented and the prior art are such that the subject matter as a whole would have been obvious at the time the invention was made to a person having ordinary skill in the art to which said subject matter pertains. Patentability shall not be negatived by the manner in which the invention was made.

This application currently names joint inventors. In considering patentability of the 10 claims under 35 U.S.C. 103(a), the examiner presumes that the subject matter of the various claims was commonly owned at the time any inventions covered therein were made absent any evidence to the contrary. Applicant is advised of the obligation under 37 CFR 1.56 to point out the inventor and invention dates of each claim that was not commonly owned at the time a later invention was made in order for the examiner to consider the applicability of 35 15 U.S.C. 103(C) and potential 35 U.S.C. 102(f) or (g) prior art under 35 U.S.C. 103(a).

3. Claims 1-8 are rejected under 35 U.S.C. 103(a) as being unpatentable over Cook et al, U.S. Patent 5,428,072 (E1 on form PTO-1449), in view of Tokoro et al, U. S. Patent 5,080,895 (D1), Albright et al (U on form PTO-892) and Ludington et al, U.S. Patent 20 3,119,691 (A).

The '072 patent teaches a method and composition to improve the efficiency of feed conversion in an animal comprising adding to the feed of the animal an effective amount of conjugated linoleic acid (CLA; Abstract and column 1, lines 54-68 in particular). The '072 patent further shows that chicks fed the CLA as a supplement required less standard poultry 25 feed for equivalent weight gain to controls receiving unsupplemented standard poultry feed (Example 1 in particular). The '072 patent also teaches that the CLA had to be mixed with the feed on a daily basis (Examples 2 & 3 in particular). The '072 patent does not teach antibodies encapsulated in fat as a coating for feed particles. The '895 patent teaches a method for immunizing female chickens with an antigen, such as a pathogenic bacteria, and obtaining

an antibody preparation to said antigen from the eggs of the chickens which is processed into a dry powder (Example 1 in particular). The '895 patent further teaches that this preparation is useful for protecting animals from the pathogen used to immunize the chicken and exemplifies this by feeding the preparation to neonatal pigs (Example III in particular). The combination of references does not teach encapsulation of the antibody or CLA in protective fat as a coating for food particles. Albright et al teaches the encapsulation of vitamin a, another dietary supplement, in a lipid composition which protects the Vitamin a from mineral catalyzed degradation and hydrolysis for extended periods of time (see entire document). The combination of references does not teach coating of feed particles. The '691 patent teaches coating animal food particles by spraying with fat which melts when warmed but solidifies at room temperature (column 4, line 66 through column 5, line 22 in particular). The '691 patent also teaches that said fat may have a powder dispersed in it (column 5, lines 31-37 in particular). It would have been prima facie obvious to one of ordinary skill in the art at the time the invention was made to combine the anti-pathogen antibodies of the '895 patent and the feed conversion enhancing CLA of the '072 patent with the protective fat coating taught by Albright et al and spray the mixture as a coating on an animal feed product. One would have been motivated to combine these teachings with a reasonable expectation of success by the desire to protect animals, such as a commercial livestock, from specific pathogens using easily produced and prepared antibodies to the pathogen and protect the antibody molecules from degradative forces during storage using fat encapsulation. One would have been further motivated to add the CLA in order to reduce the amount of feed required by the animals to thrive and to apply the mixture directly to the food particles as a coating in order to control the amount of supplement delivered to the animals relative to the amount of food given, without having to mix each time the animals are fed and non-intake of the supplements due to settling of powders out of pelletized foods. Motivation to provide these supplements as a coating, rather than admixed directly with the nutrients of the food pellet, is provided by the

fact that some animal feed products must be heated during processing to temperatures which would destroy the antibodies.

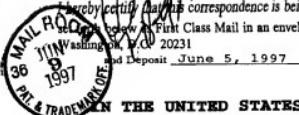
Conclusion

- 5 4. Papers related to this application may be submitted to group 1800 by facsimile transmission. Papers should be faxed to group 1800 via the PTO Fax Center located in Crystal Mall 1. The faxing of such papers must conform with the notice published in the Official Gazette, 1096 OG 30 (November 15, 1989). The fax phone number for Art Unit 1816 is (703)308-4242.
- 10 Any inquiry concerning this communication or earlier communications from the examiner should be directed to F. Pierre VanderVegt, whose telephone number is (703)305-6997. The examiner can normally be reached Monday through Friday from 8:00 am to 4:30 pm ET. a message may be left on the examiner's voice mail service. If attempts to reach the examiner by telephone are unsuccessful, the examiner's supervisor, Ms. Christina Chan can be reached at (703)308-3973. Any inquiry of a general nature or relating to the status of this application should be directed to the group 1800 receptionist, whose telephone number is (703)308-0196.
- 15

February 11, 1997
F. Pierre VanderVegt, Ph.D.
20 Patent Examiner
Art Unit 1816

Christina Chan
CHRISTINA Y. CHAN
SUPERVISORY PATENT EXAMINER
GROUP 1800

Notice of References Cited		Application No. 08/684,785	Applicant(s) Cook et al			
		Examiner F. Pierre VanderVegt	Group Art Unit 1818			
		Page 1 of 1				
U.S. PATENT DOCUMENTS						
	DOCUMENT NO.	DATE	NAME	CLASS	SUBCLASS	
A	3,119,691	1-28-64	Ludington et al	99	2	
B						
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NON-PATENT DOCUMENTS						
	DOCUMENT (including Author, Title, Source, and Pertinent Pages)				DATE	
U	Albright, RB et al. Drug, Dev. Ind. Pharm. 20(12):2035-2039.				7/94	
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IN THE UNITED STATES PATENT AND TRADEMARK OFFICE

Applicants: Mark E. Cook et al.
 Serial No.: 08/684,785
 Filed: July 22, 1996
 For: METHOD OF IMPROVING THE GROWTH OR THE EFFICIENCY
 OF FEED CONVERSION OF AN ANIMAL AND
 COMPOSITIONS FOR USE THEREIN
 Group Art Unit: 1816
 Examiner: F. Pierre VanderVegt

PETITION AND FEE FOR EXTENSION OF TIME
 (37 CFR 1.136(a))

RECEIVED
 JUL 18 1997
 GROUP 1800

Assistant Commissioner For Patents
 Washington, D.C. 20231

Sir:

Applicant hereby petitions the Commissioner of Patents and Trademarks to extend the time for response to the Office Action dated February 18, 1997 for one month from May 18, 1997 to June 18, 1997.

Applicant is
 a small entity. A verified statement for which:
 is attached.
 was filed previously.
 other than a small entity.

Extension:	Fee for Non-Small Entity		Fee for Small Entity
	Months		
[X] one month	\$110.00	\$55.00	
[] two months	\$390.00	\$195.00	
[] three months	\$930.00	\$465.00	
[] four months	\$1470.00	\$735.00	Fee \$110.00

Please charge the above-identified fee to Deposit Account No. 17-0055. Any additional fee due in this application and any overpayment should be charged or credited to Deposit Account No. 17-0055. A duplicate copy of this paper is enclosed.

A response to the Office Action
 is filed herewith.
 has been filed.

Respectfully submitted,

Dated: By: *Thad F. Krystiak*
 Quarles and Brady, Esq.
 411 East Wisconsin Ave.
 Milwaukee, WI 53202
 (414) 277-5781

Registration No. 19,428



I hereby certify that this correspondence is being deposited with the United States Postal Service on the date set forth below as First Class Mail in an envelope addressed to: Assistant Commissioner for Patents, Washington DC 20231.

Date of Signature
and Deposit: June 5, 1997

Mark J. Ken
Attorney of Record

IN THE UNITED STATES PATENT AND TRADEMARK OFFICE

Applicants: Mark E. Cook et al.
Serial No.: 08/684,785
Filed: July 22, 1996
For: METHOD OF IMPROVING THE GROWTH OR
THE EFFICIENCY OF FEED CONVERSION
OF AN ANIMAL AND COMPOSITIONS
FOR USE THEREIN
Group Art Unit: 1816
Examiner: F. Pierre VanderVegt

AMENDMENT

Assistant Commissioner for Patents
Washington DC 20231

Dear Sir:

In response to the Office Action of February 18,
1997, please amend the claims as follows:

IN THE CLAIMS:

Cancel claims 1 to 5.

Add the following new claims:

G 1 9. An animal feed of claim 6 in which the antibodies are chole~~B~~stokinin (CCK) antibodies.

10. A method of administering antibodies to an animal, said method comprising feeding to said animals an animal feed of claim 6

REMARKS

A reconsideration of this application is respectfully requested. In the Office Action, claims 1 to 5 were rejected under 35 U.S.C. § 112 on the grounds that the specification was not enabling. In the present amendment, claims 1 to 5 have been canceled. The rejection which was applied to original claims 1 to 5 is not believed to be applicable to new claims 9 and 10, which depend from claim 6, and more clearly define the applicant's invention.

Prior to discussing the rejection of the original claims based on the cited art, the Applicant would like to point out that the invention of the present claims is a novel animal feed which solves a long-standing need for a simple and efficient way of administering all types of antibodies to animals without the antibodies being inactivated in the processing of the feed into pellets or in the intestinal tract of the animal or by the environment. Accompanying this amendment is the Declaration of Dr. Cook, who is one of the inventors of the present application and an inventor of the Cook et. al., U.S. Patent No.-5,428,072, which was the primary reference relied upon by the Examiner in rejecting the

claims. Dr. Cook's declaration supports the conclusion that the invention of the present application was not obvious to those skilled in the art at the time the invention was made.

In the Office Action, the Examiner combines four unrelated references to reject the Applicant's claims as unpatentable. Of these four references, the Examiner relies upon the Cook et. al. '072 patent as the primary reference, but admits that "The '072 Patent does not teach antibodies encapsulated in fat as a coating for feed particles". The Examiner also states that the Tokoro et. al., '895 patent, which relates to the immunization of chickens with an antigen to obtain antibodies that can be used in the practice of the Applicant's invention fails to teach encapsulation of the antibody or CLA in protective fat as a coating for food particles. The Examiner further admits that the Albright et. al. reference that teaches the encapsulation of Vitamin E does not teach a coating of feed articles. Nevertheless, the Examiner combines the above three references with the Ludington et. al. '691 patent, which teaches the coating of dog food particles by spraying them with a gravy mix which contains fat, and concludes that it would be obvious to one skilled in the art to combine the teachings of those four references to come up with the Applicant's invention. However, since there is no suggestion in any of the prior art that this combination of references should or could be made, it is

evident that in this case the conclusion of obviousness is reached by using hindsight. Furthermore, it is important to note that combining the references as suggested by the Examiner would not result in the Applicant's novel animal feed. Instead, it would result in a product like that of Ludington, et al. that has an outer layer that dissolves in water. Such an outer layer would not protect the antibodies, but help to destroy them. Thus, the combination of the references would result in a product that does not accomplish the same goal as Applicant's animal feed.

As can be seen from the accompanying declaration of Dr. Cook, it would not have been obvious from the prior art that an outer layer of fat containing antibodies applied to particles of animal feed after pelleting would result in a useful product for a number of reasons, including the "insurmountable obstacles" reported by others in connection with the application of an analogous method to vitamins (See Exhibit A, which accompanies the Cook Declaration, especially page 104). One skilled in the art would believe that the same sort of "insurmountable obstacles" would exist if one were to try to protect antibodies. Thus, the prior art actually leads one skilled in the art away from the Applicant's invention.

Furthermore, as pointed out in Dr. Cook's declaration, there was no way of his knowing in advance whether the Applicant's coated particles would have the

same desired activity as was obtained when the antibodies were uniformly blended into mash feed.

Dr. Cook points out in his declaration, a number of other reasons why one skilled in the art would assume that the Applicant's approach may not have worked. For example, the antibodies in the fat in the outer layer on the extruded or pelleted cores might be exposed to air rendering them more subject to oxidation than if they were in the core itself. In addition, the antibodies might be more readily destroyed because the outer layer which contains the antibodies is the first part of the animal feed to be exposed to gastric HCL, which has a pH as low as 2 and digestive processes in the animal, and thus the antibodies might be less buffered than if they were in the core.

In addition as Dr. Cook notes, the post manufacturing handling of pelleted and extruded feeds can result in the production of fines, which are not consumed by animals unless they are forced to do so. Furthermore, since fines originate from the surface material of the particles, such fines could be rich in antibodies, and it would be reasonable to assume that the coating of the particles with an outer layer that contains antibodies actually could actually result in lower levels of antibody being consumed by the animals.

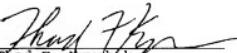
There is nothing in the cited prior art that would in any way suggest the novel animal feed of the present invention which solves the problem of how to obtain both

the advantages of pelleting feed and administering antibodies to animals.

In view of the foregoing, it is respectfully submitted that the Applicant's novel animal feed particles which are coated with an outer layer of antibodies in fat are not only novel, but also unobvious. Therefore it is believed that the claims, as amended, are allowable and that a Notice of Allowance should be forthcoming.

Respectfully submitted,

MARK E. COOK
DARIA L. JEROME

By: 
Thad F. Kryshak
Reg. No. 19,428
Quarles & Brady
411 East Wisconsin Avenue
Milwaukee, WI 532-24497
414-277-5781

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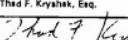
TOTAL AMOUNT OF PAYMENT \$110.00

Complete if Known	
Application Number	08/684,785
Filing Date	July 22, 1996
First Named Inventor	Mark E. Cook
Group Art Unit	1816
Examiner Name	P. Pierre Vandervort
Attorney Docket Number	960296

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METHOD OF PAYMENT (check one)				
1. <input checked="" type="checkbox"/> The Commissioner is hereby authorized to charge indicated fees and credit any over payments to:				
Deposit Account Number	17-0055			
Deposit Account Name	Quarles & Brady			
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106 320	206 160	Design filing fee		
107 530	207 265	Plant filing fee		
108 770	208 385	Reissue filing fee		
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Independent Claims	-3=	0	X	
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102 80	202 40	40	Independent claims in excess of 3	
104 260	204 130	130	Multiple dependent claims	
109 80	209 40	40	Reissue independent claims over original patent	
110 22	210 11	11	Reissue claims in excess of 20 and over original patent	
SUBTOTAL (2) (\$110)				
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SUBMITTED BY		Complete if applicable		
Typed or Printed Name	Thad F. Kryshak, Esq.		Reg. Number	19,428
Signature			Date	June 5, 1997
Deposit Account User ID				

Burden Hour Statement: This form is estimated to take 2 hours to complete. Time will vary depending upon the needs of the individual case. Any comments on the amount of time you are required to complete this form should be sent to the Chief Information Officer, Patent and Trademark Office, Washington, DC 20231.
DO NOT SEND FEES OR COMPLETED FORMS TO THIS ADDRESS. SEND TO: Assistant Commissioner for Patents, Washington, DC 20231. (D814009098)

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<p>1. FILING FEE</p> <table border="1" style="width: 100%; border-collapse: collapse;"> <thead> <tr> <th style="width: 10%;">Large Entity Fee Code (1)</th> <th style="width: 10%;">Entity Fee Code (1)</th> <th style="width: 10%;">Small Entity Fee Code (1)</th> <th style="width: 10%;">Fee</th> <th style="width: 10%;">Fee Description</th> <th style="width: 10%;">Fee Paid</th> </tr> </thead> <tbody> <tr><td>101</td><td>770</td><td>201</td><td>385</td><td>Utility filing fee</td><td></td></tr> <tr><td>105</td><td>320</td><td>206</td><td>160</td><td>Design filing fee</td><td></td></tr> <tr><td>107</td><td>530</td><td>207</td><td>285</td><td>Plant filing fee</td><td></td></tr> <tr><td>108</td><td>770</td><td>208</td><td>385</td><td>Release filing fee</td><td></td></tr> <tr><td>114</td><td>150</td><td>214</td><td>75</td><td>Provisional filing fee</td><td></td></tr> <tr> <td colspan="6" style="text-align: center; padding-top: 5px;">SUBTOTAL (1) <input type="text" value="1810"/></td> </tr> </tbody> </table>						Large Entity Fee Code (1)	Entity Fee Code (1)	Small Entity Fee Code (1)	Fee	Fee Description	Fee Paid	101	770	201	385	Utility filing fee		105	320	206	160	Design filing fee		107	530	207	285	Plant filing fee		108	770	208	385	Release filing fee		114	150	214	75	Provisional filing fee		SUBTOTAL (1) <input type="text" value="1810"/>					
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<p>2. CLAIMS</p> <table border="1" style="width: 100%; border-collapse: collapse;"> <thead> <tr> <th style="width: 10%;">Large Entity Fee Code (1)</th> <th style="width: 10%;">Entity Fee Code (1)</th> <th style="width: 10%;">Small Entity Fee Code (1)</th> <th style="width: 10%;">Extra Fee</th> <th style="width: 10%;">Fee from below</th> <th style="width: 10%;">Fee Paid</th> </tr> </thead> <tbody> <tr><td>103</td><td>22</td><td>203</td><td>11</td><td>Claims in excess of 20</td><td></td></tr> <tr><td>102</td><td>80</td><td>202</td><td>40</td><td>Independent claims in excess of 3</td><td></td></tr> <tr><td>104</td><td>260</td><td>204</td><td>130</td><td>Multiple independent claim</td><td></td></tr> <tr><td>109</td><td>60</td><td>209</td><td>40</td><td>Reissue independent claims over original patent</td><td></td></tr> <tr><td>110</td><td>22</td><td>210</td><td>11</td><td>Reissue claims in excess of 20 and over original patent</td><td></td></tr> <tr> <td colspan="6" style="text-align: center; padding-top: 5px;">SUBTOTAL (2) <input type="text" value="1810"/></td> </tr> </tbody> </table>						Large Entity Fee Code (1)	Entity Fee Code (1)	Small Entity Fee Code (1)	Extra Fee	Fee from below	Fee Paid	103	22	203	11	Claims in excess of 20		102	80	202	40	Independent claims in excess of 3		104	260	204	130	Multiple independent claim		109	60	209	40	Reissue independent claims over original patent		110	22	210	11	Reissue claims in excess of 20 and over original patent		SUBTOTAL (2) <input type="text" value="1810"/>					
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Reduced by Basic Filing Fee Paid																																															
SUBMITTED BY																																															
Typed or Printed Name		Thad F. Kryashk, Esq.		Complete if applicable																																											
Signature				Reg. Number <input type="text" value="19,428"/>																																											
		Date <input type="text" value="June 5, 1997"/>		Deposit Account User ID <input type="text" value="960296.94011"/>																																											

Burden Hour Statement: This form is estimated to take 2 hours to complete. Time will vary depending upon the needs of the individual case. Any comments on the amount of time you are required to complete this form should be sent to the Chief Information Officer, Patent and Trademark Office, Washington, DC 20231. DO NOT SEND FEES OR COMPLETED FORMS TO THIS ADDRESS. SEND TO: Assistant Commissioner for Patents, Washington, DC 20231 (OBI/4009098).

002/PTO
Rev 10/96**FEETRANSMI**JUN 1997
U.S. DEPARTMENT OF COMMERCE
PATENT AND TRADEMARK OFFICE

TOTAL AMOUNT OF PAYMENT \$110.00

METHOD OF PAYMENT (check one)

<input checked="" type="checkbox"/>	The Commissioner is hereby authorized to charge indicated fees and credit any over payments to:
Deposit Account Number	17-0055
Deposit Account Name	Quarles & Brady
<input checked="" type="checkbox"/>	Charge Any Additional Fee Required Under 37 CFR 1.16 at the Filing of the Notice of Allowance, 37 CFR 1.31(b)
2. <input type="checkbox"/>	Payment Enclosed: <input type="checkbox"/> Check <input type="checkbox"/> Money Order <input type="checkbox"/> Other

FEES CALCULATION (fees effective 10/01/96)**1. FILING FEE**

Large Entity Fee Code (\$)	Small Entity Fee Code (\$)	Fee Description	Fee Paid
101	770	201 385 Utility filing fee	
106	320	205 180 Design filing fee	
107	530	207 255 Reissue filing fee	
108	770	208 385 Reissue filing fee	
114	150	214 75 Provisional filing fee	
SUBTOTAL (1) (180)			

2. CLAIMS

Total Claims	Independent Claims	Multiple Dependent Claims	Extra	Fee from below	Fee Paid
2	2	-3=	0	X	-
2	2	-3=	0	X	-
LARGE ENTITY FEE CODE (\$)					
103	22	203	11	Claims in excess of 20	
102	80	202	40	Independent claims in excess of 3	
104	260	204	130	Multiple dependent claims	
109	80	209	40	Reissue independent claims over original patent	
110	22	210	11	Reissue claims in excess of 20 and over original patent	
SUBTOTAL (2) (180)					

Complete If Known	
Application Number	08/694,785
Filing Date	July 22, 1996
First Named Inventor	Mark E. Cook
Group Art Unit	1816
Examiner Name	F. Pierre VanderVegt
Attorney Docket Number	960296, 94011

FEES CALCULATION (continued)**3. ADDITIONAL FEES**

Large Entity Fee Code (\$)	Small Entity Fee Code (\$)	Fee Description	Fee Paid
105	130	205 65 Surcharge - late filing fee or cash cover sheet	
127	50	227 25 Surcharge - late provisional filing fee or cover sheet	
139	130	139 130 Non-English specification	
147	2,460	147 2,460 For filing a request for reexamination	
112	900	112 900 Requesting publication of SIR prior to Examiner action	
113	1,790	113 1,790 Requesting publication of SIR after Examiner action	
115	110	215 55 Extension for response within first month	\$110
116	390	216 195 Extension for response within second month	
117	930	217 465 Extension for response within third month	
118	1,470	218 735 Extension for response within fourth month	
119	300	219 150 Notice of Appeal	
120	300	220 150 Filing a brief in support of an appeal	
121	260	221 130 Request for oral hearing	
138	1,470	138 1,470 Petition to institute a public use proceeding	
140	110	240 55 Petition to revive unavoidably abandoned application	
141	1,280	241 645 Petition to revive unintentionally abandoned application	
142	1,280	242 645 Utility issue fee (or renewal)	
143	440	243 220 Design issue fee	
144	650	244 325 Plant issue fee	
122	130	122 130 Petitions to the Commissioner	
123	50	123 50 Petitions related to provisional applications	
126	230	126 230 Submission of Information Disclosure Stmt	
581	40	581 40 Recording assignee or government per property owner or number of proprietor	
146	770	246 385 Filing a submission after final rejection (37 CFR 1.129(e))	
149	770	249 385 For each additional invention to be examined (37 CFR 1.129(f))	
Other fee (specify) _____ \$ _____			
Other fee (specify) _____ \$ _____			
SUBTOTAL(3) (18110)			

* Reduced by Basic Filing Fee Paid

SUBMITTED BY

Typed or Printed Name	Thed F. Kryshak, Esq.	Reg. Number	19,428
Signature	<i>Thed F. Kryshak</i>	Date	June 5, 1997
		Deposit Account User ID:	

Burden Hour Statement: This form is estimated to take 2 hours to complete. Time set vary depending upon the needs of the individual case. Any comments on the amount of time you are required to complete this form should be sent to the Chief Information Officer, Patent and Trademark Office, Washington, DC 20231. DO NOT SEND FEES OR COMPLETED FORMS TO THIS ADDRESS. SEND TO: Assistant Commissioner for Patents, Washington, DC 20231. (G81/400509B)



I hereby certify that this correspondence is being deposited with the United States Postal Service on the date set forth below as First Class Mail in an envelope addressed to: Assistant Commissioner for Patents, Washington, D.C. 20231.
Date of Signature _____
and Deposit: June 5, 1997 Mark F. Kuehne
Attorney of Record

#6
(Off)
7/22/97

PATENT

IN THE UNITED STATES PATENT AND TRADEMARK OFFICE

Applicant: Mark E. Cook et al. Group Art Unit: 1816
Serial No.: 08/684,785
Filed: July 22, 1996
For: METHOD OF IMPROVING THE GROWTH OR THE
EFFICIENCY OF FEED CONVERSION OF AN ANIMAL
AND COMPOSITIONS FOR USE THEREIN
Examiner: F. Pierre Vandervegt

DECLARATION OF MARK E. COOK

I, Mark E. Cook, declare and state that:

1. A copy of my Curriculum Vitae is attached hereto.
2. I have reviewed the Official Action and the cited prior art in the above application, and I do not agree with the Examiner that the original claims are obvious and unpatentable over the Cook et al., U.S. Patent No. 5,428,072 in view of Tokoro et al., U.S. Patent No. 5,080,895, Albright et al. and Ludington et al., U.S. Patent No. 3,119,691.
3. There is nothing in any of the cited references, taken alone or in combination, which would make it obvious to me or an ordinary person skilled in the art that putting antibodies in fat and using the mixture to coat the outside of particles of animal feed would preserve antibody activity and be better than simply adding the antibodies to a feed mash.

4. It is well known that antibodies can be made to most any antigen using laying hens (see U.S. Patent No. 5,080,895, which we cited to the Patent Office). In the present application, we disclose that antibodies can be made to small peptides, such as CCK, and that these antibodies, when added to feed, can improve animal performance. We know that antibodies can be made to any antigens that are found in the lumen of the gastrointestinal tract of an animal. We also know that if the antigens have potential harmful effects (e.g. CCK) under given conditions, then feeding the antibodies for that antigen to an animal will normally prevent or counteract those effects. For example, whenever an animal is immune-stimulated, it goes off of its feed partly because of the cytokines (e.g. IL-1) that are released by the immune-stimulated cells (macrophages), which in turn cause a release of CCK which induces anorexia, thus decreasing performance. The cited Tokoro U.S. Patent No. 5,080,895, describes antibodies that like CCK show beneficial effects when added to animal's feed.

5. While the beneficial effects of adding antibodies to an animal's feed are known to those skilled in the art, there exists a real and previously unsolved application problem. Many feed producers produce pellets because they are preferred by animal growers to a feed mash. However, antibody IgG is denatured at a temperature of 70°C and there is a trend of pelleting feed at higher temperatures (from 71°C to 98°C). Furthermore, a rapidly growing method of feed processing is by extrusion, where temperatures can be

as high as 121°C to 149°C. Unfortunately antibodies, such as the egg yolk antibodies, do not survive the high temperatures of the pelleting or extrusion processes.

6. It would not have been obvious to one of ordinary skill in the art that a solution to the antibody denaturation problem could be achieved by applying an outer layer of fat and antibodies to particles of feed pellets because "insurmountable obstacles" had been reported previously in connection with the analogous application of vitamins to feed particles (see appendix A, page 104). It also was not known whether such a coated particle of animal feed would have the same bioactivity as observed when the antibodies were uniformly blended into feed. Before our invention, the only reported way egg yolk antibodies could be efficiently added to an animal's feed was to simply mix it with the feed mash.

7. The Cook et al., U.S. Patent No. 5,428,072, discloses a method of improving feed conversion by feeding the animal CLA. However, as admitted by the Examiner, that patent does not disclose coating the outside of a feed particle with an outer layer of fat and antibodies or using CLA as a blend with egg yolk antibodies.

8. The Tokoro patent teaches only how to produce antibodies, it does not suggest or teach how to protect them and preserve them in animal feed.

9. The Albright paper describes the encapsulation of vitamin A, which in turn is added to a vitamin/mineral

premix. However, there is no suggestion or teaching of an animal feed having an outer layer of fat and antibodies.

10. The Ludington et al., U.S. Patent No. 3,110,691, describes the coating of extruded pet foods with an outer layer which contains fat to prevent the extruded product from hydration when water is added to said product. The whole purpose of the invention of this patent is to prevent the formation of gummy, sticky particles, which might interfere with the formation of a gravy when water is added to the dog food. There is no mention of adding antibodies for any purpose. The outer layer of Ludington wouldn't work for antibodies because it would be solubilized off of a core particle of animal feed as soon as water is added (e.g. in G.I. tract). This would result in the exposure of biologically active antibodies to the destructive conditions of the upper GI tract long before they reach their biologically active site in the mid-GI tract.

11. None of the prior art leads one skilled in the art to the conclusion that particles of animal feed should be coated with an outer layer of egg yolk antibodies in fat, and that the antibodies in the outer layer would retain their biological activity. In fact, the prior art discloses several reasons why one skilled in the art would not have believed that this approach would work. They are: (1) the antibodies coated on extruded and pelleted core pieces of animal feed would be exposed to air rendering them more subject to oxidation than if the antibodies were in the core itself; (2) the outer layer would be the first to interact

with the digestive processes of the animal, and the antibodies would not be buffered as they would be by elements in the core if the antibodies were in the core.

The IgG antibodies are denatured at pH 2, the pH of gastric HCL. Therefore, the gastric HCL which might be rapidly buffered by components in the core material (for example CaCO₃), would be expected to attack IgG antibodies in the outer layer more readily; (3) the egg antibodies, already rich in yolk lipid, would be expected to interact with lipid which could interfere with their ability to react with the luminal peptides that regulate food intake. Appendix B describes the process of lipid absorption. In this process, a micelle is formed trapping lipophilic compounds, such as fat soluble vitamins, resulting in their absorption; 4) the post manufacturing handling of pelleted and extruded feeds results in the production of fines which usually are not consumed by animals unless they are forced to do so.

Appendix C reports that feed conversion is poorer as the content of fines increased. In pelleted or extruded products, the fines originate from surface material on the core. The surface material of the outer layer would be rich in the egg antibodies. Thus, it would be expected that the antibodies may end up in the feed fines resulting in less consistent exposure in the animal who selected pellets over fines. Even if the animal was forced to consume fines, consistency in exposure to the biologically active antibodies would be minimized; and (5) other reasons that one might expect the applicants' approach to fail to achieve

desirable results are the "insurmountable obstacles" set forth in Appendix A.

12. The teachings of the prior art would lead one skilled in the art away from our invention, because they suggest that particles of an animal feed having an outer layer of fat with antibodies would not be a successful solution to the problem of preserving antibody activity in particulate feed.

13. In the past, the only known way of obtaining the advantages of administering antibodies to animals in their feed was to include the antibodies in a feed mash. As a result, it was not possible to obtain both the advantages of feeding pellets to the animal and administering antibodies to the animal. The animal feed of the present claims solves this problem and makes it possible for the first time to obtain both the advantages of feeding pellets and the advantages of administering antibodies.

The undersigned declares that all statements made herein of his own knowledge are true and that all statements made on information and belief are believed to be true; and further that these statements were made with the knowledge that willful false statements and the like so made are punishable by fine or imprisonment or both, under § 1001, Title 18, of the U.S.C., and that such willful false statements may jeopardize the validity of the application or any patent issuing thereon.

Dated: 6/2/97

Mark E. Cook
Mark E. Cook



PATENT

IN THE UNITED STATES PATENT AND TRADEMARK OFFICE

Applicant: Mark E. Cook et al.
Serial No.: 08/684,785
Filed: July 22, 1996
Title: METHOD OF IMPROVING THE GROWTH OR THE EFFICIENCY OF FEED CONVERSION OF AN ANIMAL AND COMPOSITIONS FOR USE THEREIN
Art Unit: 1816
Examiner: F. Pierre VanderVegt

Assistant Commissioner for Patents
Washington, D.C. 20231

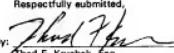
Sir:
Transmitted herewith is an amendment in the above-identified patent application.
The fee for that amendment has been calculated as shown below:

CLAIMS AS AMENDED

	Claims After Amendment		Highest Number Paid For Previously	Number Extra	Rate	Additional Fee
Total Claims	5	Minus	20	0 X	\$ 22.00	= \$.00
Independent Claims	1	Minus	3	0 X	\$ 80.00	= \$.00
First presentation of a Multiple Dependent Claim					\$260.00	= \$.00
					Total Fee	\$.00

- No additional fee is required.
 A check for \$.00 to cover the filing fee and the cost of recording the assignment is enclosed.
 Please charge our Deposit Account No. 17-0055 in the amount of \$.00. The Commissioner is hereby authorized to charge any additional fees which may be required or credit any overpayment to Account No. 17-0055. Two extra copies of this sheet are enclosed.

Respectfully submitted,

By: 
Thad F. Kryshek, Esq.
Registration No. 19,428

Dated: June 5, 1997

Quarles and Brady
411 East Wisconsin Ave.
Milwaukee, WI 53202
(414) 277-5781



UNITED STATES DEPARTMENT OF COMMERCE

Patent and Trademark Office

Address: COMMISSIONER OF PATENTS AND TRADEMARKS
Washington, D.C. 20231

APPLICATION NO.	FILING DATE	FIRST NAMED INVENTOR	ATTORNEY DOCKET NO.
087634,785	07/22/96	COOK	MT 960296-34011

THAD F KRYSHAK
QUARLES & BRADY
411 EAST WISCONSIN AVE
MILWAUKEE WI 53202-4497

18M1/1001

EXAMINER
VANDERVEGT, FART UNIT
1816

PAPER NUMBER

DATE MAILED: 10/01/97

Please find below and/or attached an Office communication concerning this application or proceeding.

Commissioner of Patents and Trademarks

Office Action Summary		Application No. 08/684,785	Applicant(s) Cook et al
	Examiner F. Pierre VanderVeght		Group Art Unit 1816
<input checked="" type="checkbox"/> Responsive to communication(s) filed on <u>Jun 9, 1997</u> <input checked="" type="checkbox"/> This action is FINAL. <input type="checkbox"/> Since this application is in condition for allowance except for formal matters, prosecution as to the merits is closed in accordance with the practice under <i>Ex parte Quayle</i> , 1935 C.D. 11; 453 O.G. 213. <p>A shortened statutory period for response to this action is set to expire <u>THREE</u> month(s), or thirty days, whichever longer, from the mailing date of this communication. Failure to respond within the period for response will cause the application to become abandoned. (35 U.S.C. § 133). Extensions of time may be obtained under the provisions of 37 CFR 1.136(a).</p>			
Disposition of Claims <p><input checked="" type="checkbox"/> Claim(s) <u>6-10</u> is/are pending in the application.</p> <p>Of the above, claim(s) _____ is/are withdrawn from consideration.</p> <p><input type="checkbox"/> Claim(s) _____ is/are allowed.</p> <p><input checked="" type="checkbox"/> Claim(s) <u>6-8 and 10</u> is/are rejected.</p> <p><input checked="" type="checkbox"/> Claim(s) <u>9</u> is/are objected to.</p> <p><input type="checkbox"/> Claims _____ are subject to restriction or election requirement.</p>			
Application Papers <p><input type="checkbox"/> See the attached Notice of Draftsperson's Patent Drawing Review, PTO-948.</p> <p><input type="checkbox"/> The drawing(s) filed on _____ is/are objected to by the Examiner.</p> <p><input type="checkbox"/> The proposed drawing correction, filed on _____ is <input type="checkbox"/> Approved <input type="checkbox"/> Disapproved.</p> <p><input type="checkbox"/> The specification is objected to by the Examiner.</p> <p><input type="checkbox"/> The oath or declaration is objected to by the Examiner.</p>			
Priority under 35 U.S.C. § 119 <p><input type="checkbox"/> Acknowledgement is made of a claim for foreign priority under 35 U.S.C. § 119(a)-(d).</p> <p><input type="checkbox"/> All <input type="checkbox"/> Some* <input type="checkbox"/> None of the CERTIFIED copies of the priority documents have been received.</p> <p><input type="checkbox"/> received in Application No. (Series Code/Serial Number) _____.</p> <p><input type="checkbox"/> received in this national stage application from the International Bureau (PCT Rule 17.2(e)).</p> <p>*Certified copies not received:</p> <p><input type="checkbox"/> Acknowledgement is made of a claim for domestic priority under 35 U.S.C. § 119(e).</p>			
Attachments(s) <p><input type="checkbox"/> Notice of References Cited, PTO-892</p> <p><input type="checkbox"/> Information Disclosure Statement(s), PTO-1449, Paper No(s). _____</p> <p><input type="checkbox"/> Interview Summary, PTO-413</p> <p><input type="checkbox"/> Notice of Draftsperson's Patent Drawing Review, PTO-948</p> <p><input type="checkbox"/> Notice of Informal Patent Application, PTO-152</p>			
--- SEE OFFICE ACTION ON THE FOLLOWING PAGES ---			

DETAILED ACTION

Claims 1-5 have been canceled. New claims 9 and 10 have been added.

Claims 6-10 are currently pending in this application.

- 5 1. In view of the amendment and the Declaration of Dr. Mark E. Cook filed June 9, 1997,
only the following rejections are maintained.

Claim Rejections - 35 USC § 103

The following is a quotation of 35 U.S.C. 103(a) which forms the basis for all obviousness
10 rejections set forth in this Office Action:

- 15 (a) A patent may not be obtained though the invention is not identically disclosed or described as set forth in
section 102 of this title, if the difference between the subject matter sought to be patented and the prior art are
such that the subject matter as a whole would have been obvious at the time the invention was made to a person
having ordinary skill in the art to which said subject matter pertains. Patentability shall not be negated by the
manner in which the invention was made.

This application currently names joint inventors. In considering patentability of the claims
under 35 U.S.C. 103(a), the Examiner presumes that the subject matter of the various claims was
commonly owned at the time any inventions covered therein were made absent any evidence to
the contrary. Applicant is advised of the obligation under 37 CFR 1.56 to point out the inventor
and invention dates of each claim that was not commonly owned at the time a later invention was
made in order for the Examiner to consider the applicability of 35 U.S.C. 103(C) and potential 35
U.S.C. 102(f) or (g) prior art under 35 U.S.C. 103(a).

- 20 2. Claims 6-8 and 10 are rejected under 35 U.S.C. 103(a) as being unpatentable over U.S.
Patent 5,428,072 (E1 on form PTO-1449), in view of U. S. Patent 5,080,895 (D1), Albright et al
(U on form PTO-892) and U.S. Patent 3,119,691 (A), all of record.

Applicant's arguments and the Declaration of Dr. Mark E. Cook filed June 9, 1997 have
been fully considered but they are not persuasive.

30 Applicant's argues in the paragraph bridging pages 3-4 of the response and Dr. Cook
contends in paragraph 10 of his Declaration that the combination of references supra would result
in a product like that of the '691 patent, which dissolves in water. This position would be correct
if the Examiner were relying upon the coating material of the '691 patent. However, this is not
the case. Applicant's attention is directed to lines 9-11 of page 4 in the Office Action mailed

February 18, 1997, where the relied upon teachings of the '691 patent are stated as "*[t]he '691 patent teaches coating animal food particles by spraying with fat which melts when warmed but solidifies at room temperature (column 4, line 66 through column 5, line 22 in particular). The '691 patent also teaches that said fat may have a powder dispersed in it (column 5, lines 31-37 in particular)*" (emphases added for clarity). The '691 patent, therefore, teaches a *method* for applying a fat coating to the exterior layer of an extruded food pellet. Applicant's attention is further directed to lines 13-16 of page 4 in the Office Action where the combination of references is explained as "*[i]t would have been prima facie obvious to one of ordinary skill in the art at the time the invention was made to combine the anti-pathogen antibodies of the '895 patent and the feed conversion enhancing CLA of the '072 patent with the protective fat coating taught by Albright et al and spray the mixture as a coating on an animal feed product*" (emphasis added for clarity). It is clearly evident that the relied upon fat preparation was not the intentionally water-soluble coating of the '691 patent, but, rather, the fat coating of Albright et al with the additional anti-pathogen antibodies of the '895 patent and the feed conversion enhancing CLA of the '072 patent. The '691 patent is clearly relied upon as a means for applying the modified Albright et al coating to the food particles, not as supplying the coating itself. Albright et al clearly teaches that the fat used to encapsulate vitamin A protects its contents from both mineral degradation and hydrolysis (paragraph bridging pages 2035 and 2036 in particular).

Applicant's argues in the first new paragraph in page 4 of the response and Dr. Cook contends in paragraph 6 of his Declaration that the combination of references supra would be presented with "insurmountable obstacles" as referred to on page 104 of Appendix A submitted with the response. Applicant seems to feel that said Appendix A teaches away from the claimed invention in that the fat encapsulated antibodies coated onto the food pellets of the combined references will not work, as they will not be conferred any type of protection from degradation.

This position, however, is off point. The cited passage of Appendix A speaks only of "insurmountable obstacles" in regard to vitamins *in solution* used for coating food pellets. The reference makes no mention, and does not purport to contemplate, vitamins or other additives in a fat coating as taught by the references combined supra. Again, Albright et al specifically teaches

the protective nature of the fat coating of vitamin A (paragraph bridging pages 2035 and 2036 in particular) and further teaches that the fat coating of the vitamin A has a profound effect upon the long-term storability of the product (Table 2 in particular).

- Applicant's argues in the first new paragraph in page 5 of the response and Dr. Cook
- 5 contends in paragraph 11 of his Declaration that the combined references *supra* would allow the degradation of the encapsulated antibodies in the acidic conditions of the upper gastrointestinal tract. This position is without merit as the '895 patent teaches the feeding of anti-pathogen antibodies isolated from egg yolk to neonatal pigs. The '895 patent antibodies were fed to the
- 10 pigs in an artificial milk fluid, without any protection against digestive degradation, and the antibodies conferred protection to the pigs against pathogen challenge. Dr. Cook further contends in the same paragraph that the yolk-derived antibodies are rich in lipids which will interfere with the regulation of food intake. This statement is off-point, as the '895 patent clearly teaches that the immunoglobulins can be fractionated from other components of the yolk prior to powdering (column 6, lines 52-65 in particular).
- 15 Applicant's argues in the second new paragraph in page 5 of the response and Dr. Cook contends in paragraph 11, section 4, of his Declaration that the combined references *supra* would be subject to the formation of fines which are unpalatable to livestock and fowl and that the antibodies of the coating would thus be lost and protection of the animals would be inconsistent, citing the teachings presented in Appendix C, submitted with the response, regarding fines.
- 20 However, the cited reference also clearly states that the amount of fines present in a feed preparation is dependent mainly on the quality of the pellets. The reference also teaches the reduction of fines through the use of binding agents which are well known in the art. One would also reasonably expect that the fat coating on the pellets would also serve, to some extent, as a binding agent, and further that the fat coating would provide a smoother, less abrasive surface to
- 25 the pellets, tending to reduce the production of fines.

Allowable Subject Matter

3. Claim 9 is objected to as being dependent upon a rejected base claim, but would be allowable if rewritten in independent form including all of the limitations of the base claim and any intervening claims.

5

Conclusion

4. Applicant's amendment necessitated the new ground(s) of rejection presented in this Office action. Accordingly, **THIS ACTION IS MADE FINAL**. See MPEP § 706.07(a). Applicant is reminded of the extension of time policy as set forth in 37 CFR 1.136(a).

10 A shortened statutory period for response to this final action is set to expire THREE MONTHS from the date of this action. In the event a first response is filed within TWO MONTHS of the mailing date of this final action and the advisory action is not mailed until after the end of the THREE-MONTH shortened statutory period, then the shortened statutory period will expire on the date the advisory action is mailed, and any extension fee pursuant to 37 CFR 1.136(a) will be calculated from the mailing date of the advisory action. In no event will the statutory period for response expire later than SIX MONTHS from the date of this final action.

20 5. Papers related to this application may be submitted to group 1800 by facsimile transmission. Papers should be faxed to group 1800 via the PTO Fax Center located in Crystal Mall 1. The faxing of such papers must conform with the notice published in the Official Gazette, 1096 OG 30 (November 15, 1989). The fax phone number for official documents to be entered into the record for Art Unit 1816 is (703)305-3014. *Communications which are not to be entered into the record, such as proposed amendments, should be clearly marked "DRAFT" and faxed to (703)305-7939.*

25 25 Any inquiry concerning this communication or earlier communications from the Examiner should be directed to F. Pierre VanderVegt, whose telephone number is (703)305-6997. The Examiner can normally be reached Monday through Friday from 8:00 am to 4:30 pm ET. A message may be left on the Examiner's voice mail service. If attempts to reach the Examiner by telephone are unsuccessful, the Examiner's supervisor, Ms. Christina Chan can be reached at (703)308-3973. Any inquiry of a general nature or relating to the status of this application should be directed to the group 1800 receptionist, whose telephone number is (703)308-0196.

30 September 29, 1997
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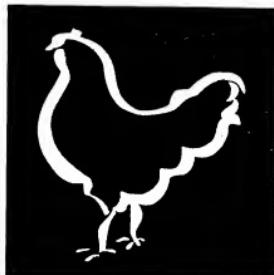
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Appendix 8

A P E L

Multi-State Poultry
Feeding and Nutrition Conference
May 25, 1994

BASF Technical Symposium



Animal Nutrition

BASF

VITAMIN STABILITY IN PREMIXES AND FEEDS: A PRACTICAL APPROACH

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Feed processes tend to improve the distribution of nutrients (premixing) and the digestibility of carbohydrates (pelleting and extrusion). But these processes are harmful to labile nutrients, such as vitamins, that can be easily oxidized (Figure 1) (Gadient, 1986; Schneider, 1986).

Vitamins, as biologically active biochemicals, generally are quite sensitive to their physical and chemical environment. Several vitamins contain unsaturated carbon atoms or have double bonds, both highly susceptible to oxidation. For example, vitamin A retinol has both a free hydroxy group and 5 double bonds (Figure 2). The esterification of retinol with acetic acid produces retinyl acetate which has the hydroxy group protected, but still has 5 double bonds susceptible to oxidation (Figure 3). For this reason, even pure retinyl acetate oil has to be emulsified in gelatin and sugars, and processed into a beadlet containing an antioxidant (Figure 4).

It is critical to calculate the vitamin stability at each stage of processing: premixes, basemixes, pelleting and feed storage, because vitamins incur losses that vary from process to process. Tables 3 through 10 reflect average industry vitamin stability. This data is an average from a broad set of data from vitamin manufacturers' laboratories, industry and academic research, and different conditions of processing and storage.

Vitamin Stress Factors

Several factors can influence vitamin stability during pelleting and storage, including temperature, humidity, conditioning time, reduction and oxidation (redox) reactions and light (Table 1). Heat, pressure, humidity, friction and redox reaction vary drastically among the different ways feed can be processed (Table 2).

In extrusion, the dominant effect exerted on vitamins is redox reactions by mineral premixes (Table 9). Trace minerals also vary in redox potential. Sulfates have a higher redox potential than carbonates, and oxides have the lowest redox potential due to lower solubility (Table 6). Friction is also an important factor because it erodes the coating that protects several vitamins and reduces mineral crystals to small pieces. Friction is very high in pelleting (Tables 2 and 10) and has services (Tables 2 and 7).

Friction and Extrusion Stress Factors

In extrusion, the most important factors are friction (abrasion), pressure, humidity and conditioning time (Tables 2 and 8). Friction and pressure use more vitamin molecules to chemical destruction. Heat and humidity generate most chemical reactions. Conditioning time prolongs redox and other chemical reactions (Table 8).

In extrusion, the dominant effects are pressure, heat, humidity and redox reactions. Friction is also an aggressive process against vitamins due to the high temperatures (250-300°F), pressure (40K-100K Psi), and moisture (30%) (Tables 2, 3 and 9). Expanders seem to be gaining a lot of attention in the U.S. market. They are already in great use in Europe, as a pre-step for pelletizing expanders. They is just another fancy word for high speed extrusion. A large extruder is an 8 inch diameter screw, 200 HP motor and produces 60 ton/hr. The chamber has an 18 inch diameter, 1000 HP motor and produces 60 ton/hr. The expansion time and temperature are also lower in expanders. Therefore, expansion is less stressful to vitamins than extruders (Table 9A).

1. -Oxidation is the most important factor for humidity and oxidation by polyunsaturated fatty acids (PUFAs), peroxides and trace elements. One gram of JFA's destroys 3 IU Vitamin E and 3000 IU vitamin A. Vitamin stability in feeds (Table 10) does correlate to some extent with vitamin stability in trace mineral premixes (Table 5). However, vitamins tend to be more stable in feeds than premixes, since the trace elements and macronutrients are more diluted in feeds, and the pellet itself constitutes a barrier to stress factors.

Vitamins Affected By Pressure

Pressure hardly affects vitamins present as crystalline forms, such as most vitamins. It can, however, seriously disrupt the coating that protects Vitamin E. These sensitive vitamins are designed with a chemical protection consisting of an antioxidant and a physical protection of a coating. The coating frequently is gelatin-starch based matrix.

Molecular Stability

In fat soluble vitamins, esters are significantly more stable than alcohols. The hydroxy group of alcohols is extremely sensitive to oxidation. The double bonds in retinyl acetate still make the compound sensitive to oxidation. Vitamin A is significantly more stable in vitamin premixes than in very-trace mineral premixes because trace minerals catalyze oxidation of double bonds (Tables 3, 4 and 5a,b). Christian, 1983, determined the stability of Vitamin A in base mix. After 3 months storage, the Vitamin A retention was 88% under low temperature and humidity, 86% under high temperature and low humidity and 26% under high temperature and high humidity. T. N. Shields et al., 1982, measured the stability of Vitamin A in mash and pelleted feeds. After 3 months storage, vitamin A retention varied from 50% at low temperature to 39% at high temperature in mash feed and 65% at low temperature and 20% at high temperature in pelleted feeds.

New Technology Provides Significant Improvement

New technology has further improved Vitamin A stability by a crosslinking process, such as the reaction between the gelatin and the sugar, that makes the beadlet insoluble in water, giving it a more resistant coating that can sustain higher pressure, friction, temperature and humidity (Figure 4).

Stability studies conducted with new crosslinked Vitamin A indicate high stability than with soluble beadlets. Chen, 1990, measured the stability of the crosslinked Vitamin A beadlets on the market in trace mineral premixes on feeds. After 3 months storage at high temperature and humidity, the Vitamin A retention varied from 30 to 80%, depending on the antioxidant present in the beadlet. In a 30% dairy concentrate pelleted at 200°F, retention at pelleted varied from 78 to 96%. After 3 months storage at high temperature and humidity, retention varied between 57 and 62%. The improvements in Vitamin A stability through extrusion, in the last decade, increased by 35% mainly due to the use of crosslinking processes.

Vitamin E and Minerals

Vitamin E, as d,L-alpha-tocopherol, is an antioxidant by itself and, therefore, if applied directly to feeds, is consumed rapidly. The free phenolic hydroxy group in this molecule is responsible for the antioxidant activity (Figure 5). When the hydroxy group is protected by formation of an ester, as in tocotriethyl acetate, the compound obtained is resistant to oxygen, since it has no double

nds and free hydroxy groups (Figure 6). Vitamin E acetate is stable in feeds in neutral or slightly acidic pH. However, even slightly alkaline conditions may affect the stability, such as when limestone carrier is used or in the presence of large quantities of magnesium oxide (Basemites). Under these conditions, some of the protective acetate groups spill off and free tocopherol is formed, which can be rapidly oxidized. Dove and Ewan, 1986, determined the stability of α -tocopherol in feeds without and with trace minerals. At the end of 3 months storage at 25–30°C, α -tocopherol retention was 50% and 19%, respectively. The further increase after 15 days, tocopherol, the most concentrated form observed 0% retention after 15 days. Tocopherol, the most concentrated form of β -vitamin E activity, is such an unstable vitamin form that it should not be considered for any animal nutrition application.

Schmidiger, 1988, determined the stability of tocopherol acetate and tocopherol in vitamin-mineral premixes stored at ambient and stressed conditions. At the end of 1 month storage at ambient conditions, the retention was 5% and 44%, respectively, and at high temperature and humidity, the retention was 30% and 13%, respectively.

Menadione, pure vitamin K₃, is a crystalline yellow powder that is unstable and irritating to skin and mucous membranes. It is not utilized in pure form but is formulated with sodium bisulfite and derivatives thereof. Menadione sodium bisulfite complex (NSBC) and Menadione dimethyl pyrimidinol bisulfate (MPB) are more stable than MSB.

Vitamins' Stability

Vitamins are also unstable to a certain extent. Vitamin B₁ and B₄ are more stable under acidic conditions, while pantothenic and folic acids are most stable in a slightly alkaline environment. pH of the medium is far less important than the aggressiveness of moisture and trace elements. Thiamine hydrochloride is destroyed rapidly in a choline/trace mineral premix (high moisture, pH 4.5) while it is fairly stable in a baseline (low moisture, pH 7.8). Thiamine solubility in water is inversely correlated to stability (Table 14). Thiamine mononitrate with a solubility of 1.0g/100ml, is significantly more stable in premixes than thiamine hydrochloride with a solubility of 100g/100ml (Adams, 1982) (Figure 7).

Vitamin B₁ is more rapidly destroyed in a choline chloride/trace mineral premix (high moisture) than in a baseline (low moisture). Calcium-d-pantothenate is quite stable. Losses occur only after prolonged storage at acidic pH.

Riboflavin is stable in all premixes and also under climatic stress.

Vitamin B₆ and choline are very stable compounds, but B₁₂ is slightly stable to strong acid, alkali, reduction, light, ascorbic acid and ferrrous salt. Folic acid is stable to heat and air, but unstable in acid and alkaline solutions. It is light sensitive, slightly sensitive to moisture and sensitive to oxidation and reducing agents.

Vitamin C, as ascorbic acid, is extremely difficult to maintain in premixes since it is susceptible to destruction by so many environmental factors or feeds since it is susceptible to destruction by so many environmental factors produces a highly stable product.

Zhuang and Klopferstein, 1985, determined the stability of riboflavin in a broiler premix without and with trace minerals. At the end of 3 months storage, riboflavin retained 50% and 46%, respectively. Niacin retained 96% and 91%, respectively. Schatz, 1990, reported retentions of 100%, and 93% for pyridoxine, riboflavin and folic acid, respectively, in vitamin premixes stored at ambient temperature for 3 months. Christian, 1983, in a baseline study, determined riboflavin and calcium pantothenate stability a month storage. Riboflavin retained 72% at low temperature and humidity and 35% at high temperature and humidity. Calcium pantothenate retained 35% at high temperature and humidity. Pyridoxine stability was also reported. Adams, 1982, reported the stability of pyridoxine under stressful conditions, pyridoxine retained 100% and 45%, respectively. After 21 days under stressful conditions, thiamine hydrochloride retained and thiamine mononitrate, 95%. DIAST, 1986, compared the stability of cellulose ascorbic acid and ethyl cellulose coated ascorbic acid through pelleting. Crystalline retained 85% and ethyl cellulose, 82%. A follow up study determined the stability of ascorbyl-phosphate. This compound not only is very stable but also maintains the bioavailability. Ascorbyl phosphate retained 95% after extrusion (Figure 8).

Practical Applications

The vitamin stability data presented in Tables 4 through 10 follow the general steps used in feed manufacturing. Based on specific conditions, one calculates exactly each vitamin retention from time of purchasing, until absorbed by the animal. Tables 11, 12 and 13 consolidate the data for specific management conditions. In each case, the vitamin retentions for each manufacturing step are multiplied, producing the total vitamin retention from time of purchasing to time of feeding. The continued increase in pelleting temper-

and conditioning time is destroying vitamins at a much higher rate. Since 1980, the average pelleting temperature in broiler feed mills has increased from 160°F ± 71°C to as high as 210°F. Vitamin supplementation needs to be adjusted accordingly to offset these higher losses.

Vitamin Application After Pelleting

The high losses experienced by some vitamins through pelleting has led to a constant search for ways to reduce these losses. The option most commonly proposed is vitamin application after pelleting and extrusion. No matter how carefully this is done, it presents insurmountable obstacles. (1) The application (usually spraying), it presents liquid/vitamin in solution. (2) Vitamin forms in liquid medium have no protection. (3) Vitamin solutions will only coat the outside of the pellet (spraying hot pellets does increase penetration but will also increase vitamin losses). (4) The vitamin distribution throughout the feed is very poor, with a coefficient variation, c.v., of 20-50%, which is unacceptable for small to medium size animals (poultry and swine). Poor distribution of nutrients leads to variable performance throughout a flock. (5) Storage time of 2 to 6 weeks for vitamin-coated feed will lead to very high vitamin losses, since these vitamin-coated feed will be overtly exposed to environmental stresses.

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Vitamin	Moisture	Oxidation	Reduction	Trace Minerals	Heat	Ligh.	pH Acid	pH Neutral	pH Basic
A (beaded)	S	S	R	S	MS	MS	S	R	R
D (beaded)	S	S	R	S	MS	MS	S	R	R
E (acetate)	R	R	R	MS	R	R	MS	R	S
K (tris, mated)	VS	R	MS	VS	MS	S	MS	R	S
Thiamine HCl.	S	S	S	MS	S	R	R	MS	S
Thiamine Mono	R	MS	MS	MS	R	R	R	MS	S
Riboflavin	R	R	MS	R	R	MS	R	MS	S
Pyridoxine	R	R	R	MS	R	S	R	MS	S
B ₆	R	MS	S	MS	MS	S	MS	R	MS
Calcium Pantothenate	S	R	R	R	MS	S	MS	S	R
Folic Acid	R	MS	MS	S	MS	MS	S	R	R
Biotin	R	R	R	R	S	R	MS	R	R
Niacin	R	R	R	R	R	R	R	R	MS
Niacinamide	S	R	R	R	R	R	R	R	MS
C	R	VS	R	VS	R	MS	R	R	S
Choline Chloride	VS	R	R	R	R	R	R	R	MS

R = RESISTANT
 MS = MILDLY SENSITIVE
 S = SENSITIVE
 VS = VERY SENSITIVE

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Table 2. Level of Vitamin Stability in Different Feed Processes

	Vitamin	Chelating Trace Mineral	Promix	Promix	Basmati	Pelleting	Extrusion	Expander
Heat	low	low	low	low	high	very high	very high	
Pressure	low	low	low	low	high	very high	very high	
Humidity	low	high	low	low	high	very high	very high	
Impact medium	low	high	high	high	high	very high	very high	
Friction	low	high	high	high	high	very high	very high	low

Table 3. Vitamin Stability in Premixes, Pelleting and Extraction

Vitamin	STABILITY				
	Very High	High	Moderate	Low	Very Low
Choline chloride	VS	MS	MS	MS	MS
B ₆	MS	MS	MS	MS	MS
pantothenic acid	MS	MS	MS	MS	MS
Pyridoxine	MS	MS	MS	MS	MS
E	MS	MS	MS	MS	MS
Biotin	MS	MS	MS	MS	MS
D ₃	MS	MS	MS	MS	MS
A	MS	MS	MS	MS	MS
LOSSESMONTH					
* premix without choline and trace minerals	0%	-15.5%	0.5%	1%	2%
* premix with choline only	-10.5%	2%	3%	10%	10%
* premix with choline and thiamine monohydrochloride	2%	9%	9%	15%	30%
* premix with choline and trace minerals	-10.5%	1%	11%	16%	50%
* pelleted	4%	15%	15%	25%	60%

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VITAMIN	VITAMIN RETENTION %								% Avg. Loss/Month
	0.25	0.5	1	2	3	4	5	6	
A 650 Beadlet	100	98	98	98	97	98	95	94	1.0
D ₃ 325 Beadlet	100	98	98	98	98	97	97	98	0.6
D ₄ 400 M.S.	100	98	98	98	97	98	98	94	1.0
E Acetate 50%	100	98	98	98	98	98	98	98	0.2
E Alcohol	90	80	64	38	21	13	7	0	35.0
MSBC	100	98	98	97	98	94	92	90	1.8
MPB	100	98	98	97	98	95	94	92	1.2
Thiamine HCl	100	98	98	98	97	98	98	94	0.7
Thiamine Mono	100	98	98	98	98	98	98	97	0.4
Riboflavin	100	98	98	98	98	98	98	98	0.3
Pyridoxine	100	98	98	98	98	98	98	97	0.4
B ₁₂	100	100	100	100	100	98	98	98	0.2
Calc Pantothenate	100	98	98	98	98	98	98	98	0.3
Folic Acid	100	98	98	98	98	98	98	97	0.4
Biotin	100	98	98	98	98	98	98	98	0.3
Niacin	100	98	98	98	98	98	98	98	0.3
Niacinamide	100	98	98	98	97	98	98	98	0.4
Ascorbic Acid	98	98	98	83	78	73	69	65	6.6
Coated Ascorbic	98	97	98	98	95	90	75	72	6.3
Ascorbyl Phosphate	100	98	98	98	98	98	97	97	0.6

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Table 4A. Average Industry Vitamin Stability in Vitamin (w/Choline) Premixes

VITAMIN	VITAMIN RETENTION %								% Avg. Loss/Month
	0.25	0.5	1	2	3	4	5	6	
A 650 beadlet	98	98	97	98	94	93	91	89	2.2
D ₃ 325 beadlet	100	98	98	97	98	95	94	92	1.2
D ₄ 400 M.S.	98	98	98	95	93	92	90	89	2.2
E acetate 50%	100	100	99	99	99	98	98	97	0.4
E alcohol	80	77	52	30	18	10	5	1	40.0
MSBC	98	93	84	73	65	59	53	48	10.0
MPB	98	98	87	78	68	62	57	52	8.0
Thiamine HCl	98	97	98	83	78	75	71	68	7.1
Thiamine Mono	98	98	95	92	89	85	83	80	3.5
Riboflavin	100	98	98	98	95	92	89	85	3.5
Pyridoxine	98	98	95	92	89	85	82	80	2.9
B ₁₂	100	100	99	98	99	98	98	97	0.4
Calc Pantothenate	100	98	98	98	92	89	85	82	2.9
Folic Acid	98	98	98	90	86	82	78	75	4.2
Biotin	100	99	98	95	92	89	85	82	2.9
Niacin	100	99	98	98	98	98	98	98	2.9
Niacinamide	98	98	98	98	98	92	90	88	81
Ascorbic Acid	93	85	73	61	57	49	39	31	15.0
Coated Ascorbic	95	90	76	64	60	53	44	36	12.0
Ascorbyl Phosphate	100	99	98	97	98	95	94	92	1.2
Choline	100	100	99	99	99	98	98	98	0.2

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VITAMIN	VITAMIN RETENTION % MONTH						% Avg. Loss/month
	0.25	0.5	1	2	3	4	
A 650 breadst.	98	96	94	90	84	79	75
D ₃ 333 breadst.	98	96	96	92	88	86	81
D ₃ 400 M.S.	98	96	91	86	77	73	69
E acetate 50%	98	96	96	95	93	90	87
E alcohol	90	78	50	28	14	7	4
MSBC	95	82	85	57	48	38	28
MPB	86	65	67	58	48	41	31
Thiamine HCl.	97	94	86	74	64	55	50
Thiamine Mono	99	98	92	85	80	74	68
Riboflavin	90	96	95	98	82	78	73
Pyridoxine	98	97	94	87	82	76	70
B ₁₂	100	99	97	98	94	93	92
Calc Pantothenate	98	97	95	86	83	77	71
Folic Acid	98	95	95	80	74	68	63
Biotin	90	87	94	87	82	76	70
Niacin	99	97	98	88	83	77	71
Niacinamide	99	95	91	84	79	71	67
Ascorbic Acid	90	78	64	54	44	34	24
Coated Ascorbic	92	78	64	56	47	37	28
Ascorbic Phosphate	98	98	96	82	88	85	81

Table 5A. Average Industry Vitamin Stability in Vitamin (W/ Choline) Trace Mineral Premixes

VITAMIN	VITAMIN RETENTION % MONTH						% Avg. Loss/Month	
	0.25	0.5	1	2	3	4		
A 650 Beadlet	97	95	85	80	74	68	63	56
D ₃ 325 Beadlet	98	95	91	86	77	73	69	65
D ₃ 400 M.S.	97	95	85	80	72	62	56	50
E Acetate 50%	98	97	95	93	91	88	85	82
E Alcohol	85	78	35	20	7	0	0	3.1
MSBC	90	80	64	36	21	13	7	57.0
MPB	91	81	85	38	23	16	11	38.0
Thiamine HCl	92	86	70	56	53	45	35	17.0
Thiamine Mono	98	98	90	79	72	64	59	9.6
Riboflavin	98	97	95	85	78	70	65	59
Pyridoxine	97	95	92	83	75	67	62	56
B ₆	100	98	96	97	95	93	91	9.6
Calc Pantothenate	99	97	95	88	79	70	65	58
Folic Acid	97	93	65	73	63	56	50	43
Biotin	98	96	93	84	77	68	63	57
Niacin	99	97	95	85	79	70	65	58
Niacinamide	99	96	92	82	74	64	60	52
Ascorbic Acid	90	80	60	36	26	22	13	8
Coated Ascorbic	92	82	83	38	25	17	12	4
Ascorbyl Phosphate	98	98	91	86	77	73	69	60
Choline chloride	100	99	98	97	96	95	94	8.4

Table 6. EFFECT OF LEVULIC ACID

VITAMIN	TRACE ELEMENT SOURCE	VITAMIN RETENTION % MONTH						% Avg. Loss/Month
		0.5	1	2	3	4	5	
A 650 Beadlet	oxide	98	92	87	82	78	73	71
	carbonate	95	88	83	80	70	68	62
	sulfate	93	88	74	85	57	53	47
E Acetate 50%	oxide	98	95	95	94	92	90	88
	carbonate	98	98	95	93	91	88	87
	sulfate	97	95	92	89	86	83	80
MSBC	oxide	95	88	89	80	42	32	25
	carbonate	82	84	57	48	38	29	20
	sulfate	75	55	30	20	10	5	0
Thiamine Mono	oxide	97	91	82	75	68	63	56
	carbonate	96	90	79	72	64	58	52
	sulfate	94	88	74	64	55	50	42
Biotin	oxide	97	98	88	82	74	68	65
	carbonate	97	95	87	80	70	64	61
	sulfate	95	88	78	68	58	53	47

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Table 7. Average Industry Vitamin Stability in Basemixes (W/ Choline and Magnesium)

VITAMIN	VITAMIN RETENTION % MONTH							% Avg. Loss/Month
	0.25	0.5	1	2	3	4	5	
A 650 Beadlet	98	98	92	86	82	78	73	70
D ₃ 325 Beadlet	98	98	98	92	88	86	83	80
D ₃ 400 M.S.	98	98	92	88	82	78	73	71
E Acetate 50%	98	98	94	89	85	81	77	73
E Alcohol	98	70	30	10	5	0	0	70.0
MSBC	80	80	64	36	22	13	7	0
MPS	91	81	65	38	23	16	11	0
Thiamine HCL	97	93	84	73	63	58	50	43
Thiamine Mono	98	98	90	79	72	64	59	52
Riboflavin	99	97	85	85	78	70	65	59
Pyridoxine	98	96	93	86	78	69	64	6.2
B ₁₂	100	98	98	97	95	93	91	89
Calc Pantothenate	98	98	97	86	83	77	72	65
Folic Acid	97	93	86	74	65	57	53	47
Biotin	99	97	95	87	80	70	64	61
Niacin	99	98	98	88	80	74	68	6.0
Niacinamide	98	97	95	86	77	70	63	7.6
Ascorbic Acid	88	75	53	27	16	7	2	9.0
Coated Ascorbic	90	77	56	30	19	11	6	50.0
Ascorbyl Phosphate	99	98	95	92	86	86	83	40.0
Choline Chloride	100	~	~	~	~	~	~	3.3

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VITAMIN	Pasting Temperature, F / Conditioning Time, min.										
	140/1	150/2	160/7	170/2	180/2	190/2	200/2	210/2	220/2	230/1	
A 450 Beadlet	95	94	93	92	90	88	85	82	79		
D ₃ 325 Beadlet	97	96	95	94	93	92	91	89	89		
D ₄ 400 M.S.	98	94	93	91	89	88	82	80	77		
E Acetate 50%	97	96	95	94	93	92	91	89	88		
E Alcohol	75	70	65	60	54	48	43	39	23		
MSSC	80	78	72	70	65	60	58	51	44		
MPB	82	78	74	73	68	64	60	57	50		
Thiamine HCL	93	91	90	88	85	82	78	74	68	63	
Thiamine Mono	96	94	93	93	90	88	87	84	80	77	
Riboflavin	96	94	93	91	89	87	84	82	78	75	
Pyridoxine	94	93	92	90	87	85	82	78	75		
B ₁₂	99	98	97	97	96	96	95	95	94		
Calc Pantothenate	95	94	93	91	88	87	84	80	75		
Folic Acid	89	84	83	90	89	87	84	80	77		
Biotin	95	94	93	90	88	87	84	80	77		
Niacin	96	95	94	91	89	86	85	81	78	77	
Niacinamide	94	93	91	88	85	82	80	75	70	25	
Ascorbic Acid	85	80	55	50	45	40	35	30	30		
Coated Ascorbic	87	82	57	53	47	44	36	34	30		
Ascorbyl Phosphate	97	96	95	94	93	92	91	90	89		
Choline Chloride	99	99	98	96	97	97	96	96	95		

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Table 9. Average Industry Vitamin Stability Through Extrusion

VITAMIN	VITAMIN RETENTION %										
	Extrusion Temperature F / Survival Retention Time, Min.										
230/2	240/2	250/2	260/2	270/2	280/2	290/2	300/2	310/2	320/2	330/2	
240/1	250/1	260/1	270/1	280/1	290/1	300/1	310/1	320/1	330/1	340/2	
250/0.5	260/0.5	270/0.5	280/0.5	290/0.5	300/0.5	310/0.5	320/0.5	330/0.5	340/0.5	350/0.5	
260/0.3	270/0.3	280/0.3	290/0.3	300/0.3	310/0.3	320/0.3	330/0.3	340/0.3	350/0.3	360/0.3	
A 450 Beadlet	93	92	91	90	88	85	83	80	77	74	
D ₃ 325 Beadlet	95	96	94	93	92	91	89	87	85	84	
D ₄ 400 M.S.	90	90	89	88	82	78	74	70	68	62	
E Acetate 50%	95	94	93	92	91	90	88	86	84	81	
E Alcohol	85	80	55	50	45	39	33	22	15	10	
MSSC	70	65	60	55	50	45	40	35	30	25	
MPB	72	87	63	57	54	47	44	37	33	26	
Thiamine HCL	90	88	85	82	79	75	70	65	60	55	
Thiamine Mono	94	92	90	88	86	84	83	81	80	79	
Riboflavin	92	90	85	85	84	82	80	77	74	73	
Pyridoxine	93	92	90	88	86	85	84	81	78	73	
B ₁₂	97	96	95	94	93	92	91	90	89	87	
Calc Pantothenate	94	93	91	89	87	86	85	83	81	76	
Folic Acid	93	92	90	88	88	77	75	71	70	67	
Biotin	93	92	90	88	88	77	76	72	69	63	
Niacin	92	91	89	87	85	77	76	72	70	68	
Niacinamide	90	88	87	86	83	74	73	70	67	64	
Ascorbic Acid	87	85	47	42	37	31	25	20	15	10	
Coated Ascorbic	59	55	49	45	40	34	29	25	21	15	
Ascorbyl Phosphate	96	95	94	93	92	84	—	—	—	—	

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Table 9A. Average Industry Vitamin Stability Through Expanders

VITAMIN	VITAMIN RETENTION %											
	Expander Temperature F / Barrel Retention Time, Sec.											
	200/30	210/30	220/30	230/30	240/30	250/30	260/30	270/30	280/30	290/30	300/30	310/20
A 850 Beadlet	96	97	98	98	94	92	90	87	84	82	79	
D ₃ 325 Beadlet	98	98	98	97	98	98	98	93	91	88	88	
D ₄ 400 M.S.	94	93	93	92	88	85	82	78	74	70	68	
E Acetate 50%	98	98	97	98	95	95	94	92	90	88	87	
E Alcohol	75	70	65	60	55	50	48	38	33	22	15	
MSBC	80	73	70	66	60	55	50	45	40	35	30	
MPB	83	78	73	68	64	58	54	50	45	40	35	
Thiamine HCL	94	92	91	88	85	82	78	73	68	63	58	
Thiamine Mono	99	97	98	94	91	89	86	85	83	82	81	
Riboflavin	95	94	92	90	88	86	84	82	79	76	75	
Pyridoxine	98	95	94	92	90	88	87	86	83	81	80	
B ₁₂	98	98	97	97	96	95	95	94	93	91	90	
Calc Pantothenate	97	95	95	93	91	88	88	87	85	83	81	
Folic Acid	98	95	94	92	90	88	79	78	73	72	62	
Biotin	98	95	94	92	90	88	79	78	74	71	68	
Niacin	95	94	93	91	89	87	79	78	74	72	70	
Niacinamide	93	92	90	88	86	84	75	74	70	68	66	
Ascorbic Acid	68	64	60	54	50	46	39	33	28	23	18	
Coated Ascorbic	71	66	62	58	52	48	41	35	30	25	20	
Ascorbyl Phosphate	98	98	98	97	96	95	94	93	90	88	87	
Choline Chloride	100	100	99	99	98	98	98	97	97	97	96	

Table 10. Average Industry Vitamin Stability in Foods

VITAMIN	VITAMIN RETENTION %								% Avg. Loss/Month
	0.25	0.5	1	2	3	4	5	6	
A 850 Beadlet	98	92	83	78	69	60	51	43	8.5
D ₃ 325 Beadlet	97	93	88	84	78	72	65	55	7.5
D ₄ 400 M.S.	97	92	84	75	69	54	50	40	12.0
E Acetate 50%	99	98	98	94	92	91	88	88	2.0
E Alcohol	90	78	59	33	20	11	5	0	40.0
MSBC	83	65	75	61	52	44	37	32	17.0
MPB	94	86	78	63	54	47	40	37	15.0
Thiamine HCL	97	93	86	74	65	57	53	47	11.0
Thiamine Mono	99	98	97	98	95	94	93	92	1.4
Riboflavin	99	97	93	92	88	86	84	82	3.0
Pyridoxine	97	95	91	87	84	81	78	76	4.0
B ₁₂	99	98	97	98	95	94	93	92	1.4
Calc Pantothenate	99	98	94	93	90	88	87	86	2.4
Folic Acid	99	98	97	98	93	90	88	86	5.0
Biotin	97	95	90	86	82	78	75	74	4.4
Niacin	98	93	86	84	80	76	74	72	4.6
Niacinamide	95	91	86	81	77	72	70	68	4.9
Ascorbic Acid	90	80	64	45	31	22	15	7	37.0
Coated Ascorbic	92	82	67	48	35	27	20	13	30.0
Ascorbyl Phosphate	96	93	88	84	78	--	--	--	

Table 11. Integrated Broiler

	2	3	4
Vitamin Premix Storage Time (TABLE 4)	Pelleting Temperature/ Conditioning Time (TABLE 7)	Feed Storage Time (TABLE 10)	Total Vitamin Retention %
1 Month	200°F 0.5 min.	2 Week	1x2x3
VITAMIN			
A 650 Beadlet	99	90	92
D ₃ 325 Beadlet	99	93	93
E Acetate 50%	99	93	90
MSeC	99	85	85
Thiamine	99	90	86
Riboflavin	99	89	87
Pyridoxine	99	87	95
B ₁₂	100	96	98
C-Pantothenate	99	89	86
Folic Acid	99	89	85
Biotin	99	89	84
Niacin	99	90	83

Table 12. Integrated Broiler with Expander

	1	2	3	4	5
Vitamin Premix Storage Time (TABLE 4)	Expander Temperature/ Retention Time (TABLE 8A)	Pelleting Temperature/ Conditioning Time (TABLE 7)	Feed Storage Time (TABLE 10)	Total Vitamin Retention %	
1 Month	250°F 10 Sec.	200°F 0.5 min.	2 Week	1x2x3x4	
VITAMIN					
A 650 Beadlet	99	95	90	92	78
D ₃ 325 Beadlet	99	97	93	93	83
E Acetate 50%	99	96	93	96	87
MSeC	99	85	65	85	35
Thiamine	99	94	89	96	81
Riboflavin	99	90	88	97	77
Pyridoxine	99	92	87	95	75
B ₁₂	100	97	96	98	91
C-Pantothenate	99	93	89	98	80
Folic Acid	99	92	89	98	78
Biotin	99	92	88	95	77
Niacin	99	91	90	93	76

VITAMIN	Tris., Mineral Premix (TABLE 9)	2		For Store, Time (TABLE 10)	Total Vitamin Retention %		
		Pelleting Temperature/ Conditioning Time					
		min	180°				
		2 Months	1 min.	1 Month	1x203		
% RETENTION							
A 660 Beadlet	80	90	83	80			
D ₃ 325 Beadlet	88	93	88	70			
E Acetate 80%	88	97	88	88			
MSEBC	36	88	75	18			
Thiamine Monohydrochloride	79	88	87	88			
Riboflavin	95	99	93	70			
Pyridoxine	83	97	91	95			
B ₁₂	97	98	97	90			
C-Pantothenate	88	88	94	72			
Folic Acid	73	88	87	63			
Biotin	84	88	80	67			
Niacin	88	90	88	88			

Table 14. Physical Properties of Commercial Vitamins

Vitamin	Extrusion Monoprepare	ANALYZED Crystalline Powder	Color	In Water solubility	pH Solubility
Thiamine	HCl	Crystalline Powder	White	100	2.5-3.5
Niacin	Nicotin	Crystalline Powder	White	1-2	3.3-5
Niacinamide	Niacinamide	Crystalline Powder	White	88	6-8
K	MSEBC	Powder	White-Tan	40	7
K	MPS	Powder	Gray-Brown	10	2.5-4.5

Figure 1

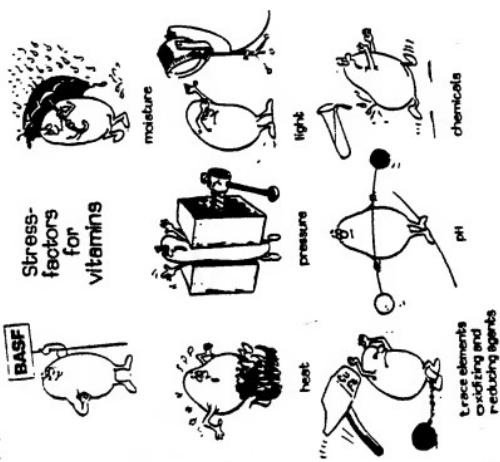
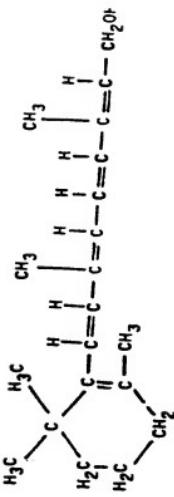
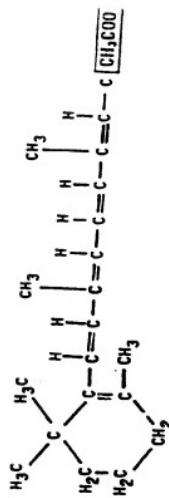


Figure 2



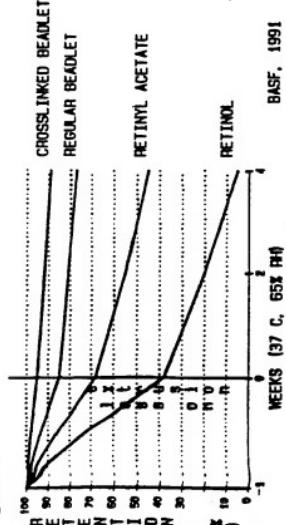
The structure of vitamin A (retinol).

Figure 3

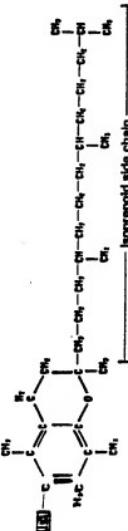


The structure of vitamin A acetate.

Figure 4

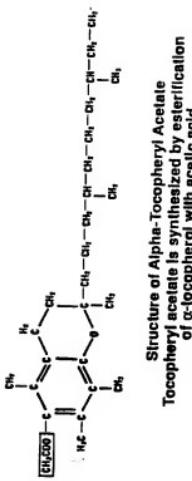


Stability of Vitamin A on Extrusion



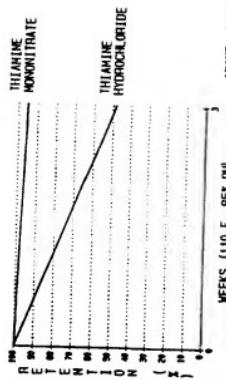
Structure of Alpha-Terephthalol

Figure 6



Structure of Alpha-Tocopheryl Acetate
Tocopheryl acetate is synthesized by esterification
of α -tocopherol with acetic acid.

Figure 7



Sisterhood of the Travelers

Figure 8

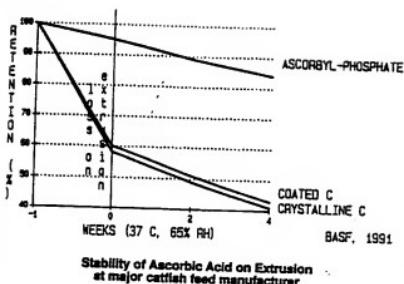
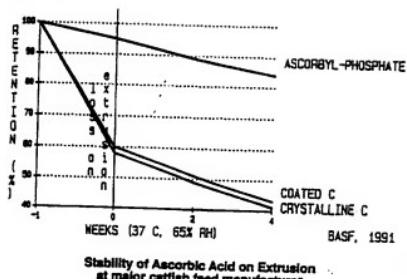
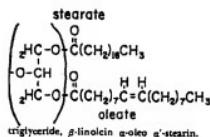


Figure 8



which are derived by hydrolysis from (1) alcohols, such as glycerol, cetanol, cholesterol, ergosterol and sitosterol. (2) of all lipids only linoleic acid is n. The importance of linoleic acid egg production and egg size will be book. All other lipids are important "solvents" which aid in absorption rials which reduce the dustiness of the passage of feeds through pelletty of some feeds. Of these properties, are most important.

Lipids. Fats and oils. The empirical Δ_f . The chemical structure of such d with glucose, with an empirical many times more carbon and hydro- content (in fat, $C:O = 8.5:1$; $H:O =$



: 2:1). Thus, fat contains a large ex- of being burned to CO_2 and H_2O . is considerably higher per unit ose or other carbohydrates. he gross energy value of pure fats ir gram, approximately 2.25 times y of approximately 4.15 kilo-

umber of common fats and oils is f the common fatty acids found in 2.

Fats. The digestibility of fats and depending upon many factors. The compromise between the hydrolytic

Table 2.1. FATTY ACID COMPOSITION AND SOME PHYSICAL PROPERTIES OF A FEW COMMON FATS AND OILS

	Tens	Iodine									
	°C	value	12:0	14:0	16:0	16:1	18:0	18:1	18:2	18:3	
<i>Fatty acids</i>											
Cetole oil*	20-23	8-10	47.4	18.0	8.0	-	2.8	5.6	1.6	-	
Corn oil	18-20	115-127	-	12.0	-	27.0	30.1	54.7	1.4		
Olive oil	17-25	70-90	-	14.0	1.3	3.6	74.0	8.1	-		
Safflower oil	16	145	-	0.2	12.3	-	1.8	11.2	74.3	0.2	
Soybean oil	20-21	130-138	-	11.5	-	4.3	27.3	49.7	6.9	-	
<i>Animal fats</i>											
Beef tallow	38-43	35-45	-	3.3	26.2	-	22.4	45.3	1.6	0.5	
Lard	36-43	50-65	-	1.5	25.7	-	12.1	49.2	9.6	1.1	
Mehndi oil	31-33	148-172	-	11.9	23.2	16.4	5.6	15.3	2.7	1.9	
Poultry fat	-	80	0.2	1.4	21.4	6.8	5.9	39.5	23.5	1.0	

*In addition to the fatty acids shown, coconut oil also contains 8:0-8:6; 10:0-12:0; mehendi oil also contains 14:1-14:6; 16:0-16:4; 20:0-20:6; 22:0-22:6.

theory of Verzar and the particulate theory of Frazer. The present concept has developed as a result of several independent research observations. Briefly these include the discoveries (1) that the upper intestinal mucosal cells contain microvilli; (2) that pancreatic lipase acts specifically upon the primary ester group (positions 1- and 3-) of triglycerides; (3) that monoglycerides are absorbed intact, and (4) that lipid

Table 2.2. PROPERTIES OF THE COMMON FATTY ACIDS FOUND IN FEED FATS AND OILS

Common name	Systematic name	Designation	Molecular weight		Melting point °C
			value	value	
Lauric	Dodecanoic	12:0*	200	0	43.6
Myristic	Tetradecanoic	14:0	228	0	53.8
Palmitic	Hexadecanoic	16:0	256	0	62.9
Stearic	Octadecanoic	18:0	285	0	69.9
Palmitoleic	9-Hexadecenoic	16:1	254	99.8	1.5
Oleic	9-Octadecenoic (cis)	18:1	283	89.9	14.0
Linoeic	9,12-Octadecadienoic (cis,cis)	18:2	281	181.0	-5.0
Linoelieic	9,12,15-Octadecatrienoic (cis,cis,cis)	18:3	279	273.5	-14.4
Arachidonic	5,8,11,14-Eicosatetraenoic (cis,cis,cis,cis)	20:4	305	316.2	-49.5
Timnodonic	4,8,12,15,18-Eicosapentaenoic (presumably all-cis)	20:5	302	335.7	-
Clupanodonc	4,8,12,15,19-Docosapentaenoic (presumably all-cis)	22:5	331	384.5	-78.0

*The number shows number of carbon atoms; number to right of colon shows number of double bonds.

solubilization in the lumen of the upper intestine results from the physico-chemical formation of a lipid-bile salt micelle. In addition, it has been shown that enzymatic reesterification pathways exist within the mucosal cells and that chylomicron formation is an important part of the total process of fat transport.

Investigations with the electron microscope have demonstrated that the surface of the upper intestinal mucosal cell, which originally was thought to be composed of tiny pores or canals, actually contains hundreds of small protoplasmic processes, termed microvilli. These are continuous with the intestinal epithelial cell and greatly increase the absorptive surface of each mucosal cell. Discovery of the existence of microvilli forced a search for a new mechanism to explain the absorption of large droplets from the lumen, a process of fat absorption which had been proposed by Frazer. Mason and associates discovered that pancreatic lipase shows specificity for the fatty acids esterified to glycerol in the 1- and 3- positions. This specificity of lipase leads first to 1,2-diglycerides, then to 2-monoglycerides. The 2-monoglycerides cannot be hydrolyzed as such, but may be broken down only if they are isomerized to 1-monoglycerides. The specificity of pancreatic lipase for the primary ester linkages of glycerides is not altered by the degree of unsaturation or chain length of the fatty acids involved.

Using isotopically-labeled monoglycerides, it has been shown that unhydrolyzed monoglycerides are absorbed intact. Fifty to seventy-eight per cent of the dietary triglyceride molecules are hydrolyzed to 2-monoglycerides and absorbed in this form.

In 1962, Hofmann and Borgstrom proposed that the formation of a lipid-bile salt micelle is an important physicochemical prerequisite for maximum fat absorption. Conjugated bile salts possess dissymmetric polar and non-polar regions; they are capable of reducing surface tension of aqueous solutions and behave as detergents. Certain water-insoluble compounds such as monoglycerides and unsaturated fatty acids cannot form micelles alone, but they readily form stable mixed micelles with the conjugated bile salts. These mixed micelles have the ability to solubilize significant amounts of the nonpolar fatty acids and the fat soluble vitamins. Compounds in the micelles are oriented with their polar groups extending out to the micellar surface. In contrast to large oil-water emulsion droplets, micelles form spontaneously and are only 30-100 Å in diameter. A solution of micelles is optically clear and very stable.

The lipid-bile salt micelle is able to dissolve relatively large amounts of nonpolar compounds within its liquid nonpolar interior. Thus, palmitic acid and stearic acid, which are water-insoluble, nonpolar fatty acids with high melting points, are only slightly soluble in bile

ter intestine results from the salt micelle. In addition, it is known that ionization pathways exist within the membrane which is an important part

of scope have demonstrated that the intestinal cell, which originally was said to contain only a few hundred microvilli, actually contains hundreds of microvilli. These are continuous and readily increase the absorptive surface of the existence of microvilli to explain the absorption of large amounts of fat absorption which had been demonstrated. It has been discovered that pancreatic esterified to glycerol in the intestine leads first to 1,2-diglycerides, which cannot be hydrolyzed. They are isomerized to 1-monoglycerides for the primary ester linkage and then to 2-monoglycerides of unsaturation or chain

length, it has been shown that they are hydrolyzed to 2-monoglycerides.

It is proposed that the formation of a lysosomal enzyme prerequisite for bile salts to possess disymmetrical properties of reducing surface tension detergents. Certain water-insoluble and unsaturated fatty acids will form stable mixed micelles. These mixed micelles have the ability to solubilize polar fatty acids and the fat acids are oriented with their polar groups. In contrast to large oil droplets which are only 50% optically clear and very stable, they dissolve relatively large amounts of nonpolar interior. Thus, they are water-insoluble, nonpolar and only slightly soluble in bile

salt in emulsion form but are markedly solubilized in the presence of a mixed micelle. In this form the fatty acids and other lipid-like materials are solubilized in the aqueous phase of the lumen and are transported to the mucosal cell membrane.

Biochemical studies of the enzymatic processes within cells have demonstrated the existence of two reesterification pathways in the intestinal mucosal cell. One requires monoglycerides as the initial acceptor, the other, glycerol. The chylomicrons formed within the cells contain a central core of reesterified triglycerides surrounded by a membrane-like structure composed of protein, cholesterol and phospholipids. It is in this form that the reesterified triglycerides are transported from the intestinal mucosal cells to the systemic circulation of the body.

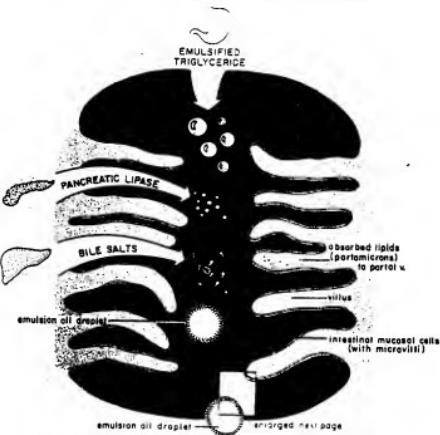


Fig. 2.9. Intraluminal section of the duodenum showing the initial stages of fat digestion.

The current theory of fat absorption may be summarized as shown in Figs. 2.9 and 2.10. Dietary lipids composed primarily of triglycerides enter the duodenum and become emulsified upon contact with the con-

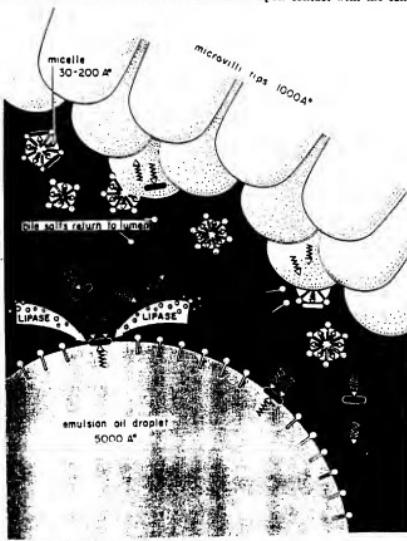


Fig. 2.10. Enlarged section of Fig. 2.9 showing the relationship of the emulsion droplet, lipase, micelles, and the tips of the microvillus during fat digestion and absorption.

be summarized as shown in
ed primarily of triglycerides
1 upon contact with the con-

ENERGY

29

^{113}As 1000 μs



Fig. 2.11. The relationship of the emulsion droplets to the microvilli during fat digestion and

jugated bile salts. At the surface of these fairly large emulsion droplets (5000 Å) the activity of pancreatic lipase is greatly accelerated. The fatty acids in the 1- and 3- positions of the triglycerides project into the aqueous phase of the intestinal contents and are readily acted upon by the pancreatic lipase. A portion of the released monoglycerides and the unsaturated fatty acids aid in the formation and stabilization of smaller emulsion droplets while most of the monoglycerides and unsaturated fatty acids, together with the conjugated bile salts, spontaneously form mixed micelles. These tiny particles, only 30 to 100 Å in diameter, become highly dispersed in the aqueous medium of the intestinal lumen. They solubilize the nonpolar fatty acids such as palmitic and stearic acids. In this form the fatty acids and the monoglycerides are readily brought into contact with the microvilli. Each intestinal epithelial cell contains approximately 1000 microvilli which increase the surface area of the intestinal epithelial membrane by 15 to 25 fold. Monoglycerides and fatty acids pass across this membrane into the mucosal cells. Since bile salts are not absorbed in the upper small intestine, they are continuously re-utilized for subsequent micelle formation and are eventually absorbed in the lower jejunum.

The percentage absorability of fats or fatty acids is influenced by the following factors: (1) The chain length of the fatty acids; (2) the number of double bonds in the fatty acid; (3) the presence or absence of ester linkages, or whether the fat is in the form of triglyceride or as a free fatty acid; (4) the specific arrangement of the saturated and unsaturated fatty acids on the glycerol moiety of a triglyceride molecule; (5) age of the chicken; (6) the ratio of unsaturated to saturated fatty acids in the mixture of free fatty acids; (7) the intestinal microflora; (8) the composition of the diet in which the fatty acids are fed; and (9) the amount and types of triglycerides in the dietary fat mixture.

It appears that oleic and linoleic acids, and various monoglycerides, readily form mixed micelles with bile salts and these mixed micelles solubilize the saturated fatty acids. This effect is shown in Fig. 2.11 by the improvement in absorption of palmitic when fed with increasing amounts of oleic acid or monolein.

It is also apparent that monolein is more effective than oleic acid in the improvement of absorption of palmitic acid. This appears to be due to the fact that monolein forms a mixed micelle which will solubilize larger amounts of palmitic acid. Thus, in a feeding situation whereby the major portion of the fat in a feed happened to be of the saturated type, improvement in absorability and therefore in energy value would result from addition to the feed of a small amount of vegetable oil containing a preponderance of unsaturated fatty acids.

Appendix 10

EXHIBIT C

NUTRITION AND MANAGEMENT of DUCKS

By

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mixed with water in large dough mixers and the wet mash transported in small carts on tracks to the duck pens where it was shoveled into troughs by hand (Wilcox, 1949). Wetting the mash overcame the problem of the feed caking on mouthparts and made possible a much greater rate of feed consumption. However this method of feeding was very labor intensive and feed mixed too far in advance or feed left in troughs often became moldy. Pelleted feeds solved the problems associated with both dry and wet mash feeding. Numerous studies have demonstrated marked improvements in weight gain and feed conversion when pellets are fed in place of mash (Heuser and Scott, 1951; Wilson, 1973; Dean, 1986). Pelleted feeds are commonly accepted today as the standard for intensive duck production. In the course of establishing nutrient requirements of ducks it has become apparent that in order to obtain the most meaningful results, nutrition experiment should be carried out with pelleted diets.

One problem that is sometimes associated with the use of pelleted duck feeds is the accumulation of fines in the feeding equipment. During the manufacturing and handling of pelleted feeds some fines are unavoidably produced. Duck farmers may rank pellet quality high on their list of criteria for selecting a feed supplier. In an effort to quantify the effect of different levels of fines in feeds on performance, Dean (1986) fed ducklings diets that were identical, except for containing 0, 2, 4, 8 and 16% fines. All of these diets resulted in similar body weights at 42 days of age. However, the amount of feed required per unit of body weight was increased by 2.0% and 2.8% when the diet contained 8% and 16% fines, respectively. The adverse effects of these two highest levels of fines, while significant and important, were not as detrimental to performance as the appearance of such diets might suggest.

Ducks prefer pellets to mash when given a choice. When fines are allowed to accumulate they limit feed intake and interfere with the normal flow of pellets into the feed hopper. This problem can be prevented by withholding pellets periodically, thus forcing the ducks to clean up the accumulated fines. Feed manufacturers sometimes encounter difficulty in pelleting certain types of diets. Optimizing pelleting conditions (die thickness, particle size, temperature, moisture, cooling etc.) may solve this problem. However, pellet binders are often used as an aid in maintaining satisfactory pellet durability. Studies were conducted at the Long Island duck laboratory by the junior author during the 1980's to determine relative value of some commercially available pellet binders in terms of pellet durability and performance of ducks. The results of these studies, presented in Table 2.2, demonstrated (1) that lignin sulfonate and hemicellulose extract binders significantly improved pellet durability; (2) that the effectiveness of lignin sulfonate increased with increasing dietary levels, up to 2.50% (the highest level fed); (3) that sodium bentonite, cellulose gum and a modified starch binder were ineffective as binding agents under the conditions of these ex-

611816
RECEIVED

SEP 25 1997

GROUP 1800

PATENT

O I P E
I hereby certify that this correspondence is being deposited with the United States Postal Service on the date set forth below as First Class Mail in an envelope addressed to: Assistant Commissioner for Patents, Washington, D.C. 20231
Date of Signature: SEP 12 1997
Deposit: September 8, 1997

T. F. Krystak
Thad F. Krystak, Reg. No. 19,428

THE UNITED STATES PATENT AND TRADEMARK OFFICE

Applicants: Mark E. Cook et al
Serial No.: 08/684,785
Filed: July 22, 1996
For: METHOD OF IMPROVING THE GROWTH OR THE
EFFICIENCY OF FEED CONVERSION OF AN ANIMAL
AND COMPOSITIONS FOR USE THEREIN
Group Art No.: 1816
Examiner: F. Pierre VanderVegt

SUPPLEMENTAL INFORMATION DISCLOSURE STATEMENT
PURSUANT TO 37 CFR 1.97(c)

Assistant Commissioner for Patents
Washington, D.C. 20231

Sir:

The enclosed documents were cited in a search conducted by the European Patent Office in a counterpart patent application to the one identified above. The documents are being submitted in compliance with 37 CFR 1.97 and 1.98. A list of documents on form PTO-1449 and a translation or a concise explanation of each non-English language document is enclosed herewith.

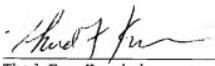
Certification

Each item of information contained in this Statement was cited in a communication from a foreign patent office in a counterpart foreign application. That citation was not more than three months prior to the filing of this Statement.

In view of the above certification a fee is not required for consideration of these documents. However, should a fee be deemed to be due by the Commissioner, such fee should be charged to Deposit Account No. 17-0055.

Respectfully submitted,

Dated: September 8, 1997

By: 
Thad F. Kryshak

Registration No. 19,428

Quarles and Brady
411 East Wisconsin Ave.
Milwaukee, WI 53202
(414) 277-5000

Form PTO-1449 (Rev. 2-88)		U.S. DEPARTMENT OF COMMERCE PATENT AND TRADEMARK OFFICE		Sheet 1 of 2		
INFORMATION DISCLOSURE STATEMENT BY APPLICANT		ATTY/DOCKET 960296		APPLICATION NO. 08/684,785		
(Use several sheets if necessary)		APPLICANT Mark E. Cook et al.		FILING DATE 7/22/96		
SEP 12 1997 <i>O I P E</i>				GROUP 1816		
U.S. PATENT DOCUMENTS						
EXAMINER'S TELETYPE NUMBER	DOCUMENT NUMBER	DATE	NAME	CLASS	SUBCLASS	
FOREIGN PATENT DOCUMENTS						
R/	DOCUMENT NUMBER	DATE	COUNTRY	CLASS	SUBCLASS	
R/	0241441A1	10/14/87	EPO	442	1/04	x
R/	WO9421284	09/29/94	PCT	A61	37/54	x
R/	0426463A2	05/08/91	EPO	A61	9/16	x
R/	WO9101803	02/21/91	PCT	A61	13/04	x
R/	0231817A2	08/12/87	EPO	A22	1/06	x
TRANSLATION YES NO						
OTHER DOCUMENTS (Including Author, Title, Date, Pertinent Pages, Etc.)						
EXAMINER <i>D. R. Cook Jr.</i>		DATE CONFIRMED <i>11/10/97</i>				
* EXAMINER: Initial if a citation considered, whether or not citation is in conformance with MPEP 809; Draw line through citation if not in conformance and not considered. Include copy of this form with next communication to applicant.						

Q81\295505.

Form PTO-1449
(Rev. 2-88)

U.S. DEPARTMENT OF COMMERCE
PATENT AND TRADEMARK OFFICE

ATTY. DOCKET N
D000000-5-14

APPLICATION NO.

**INFORMATION DISCLOSURE STATEMENT
BY APPLICANT**

(Use several sheets if necessary)

APPLICANT

FILING DATE

FILING DATE
7/22/96

FILING DATE
7/22/96

U.S. PATENT DOCUMENTS

FOREIGN PATENT DOCUMENTS

FOREIGN PATENT DOCUMENTS						
	DOCUMENT NUMBER	DATE	COUNTRY	CLASS	SUBCLASS	TRANSLATION YES NO
AV	0707798A1	04/24/96	PCT	A23	160	X
	0556683A1	08/25/93	PCT	A23	148	X
	WO9604933	02/22/96	PCT	A61	09/386	X
	WO9622026	07/25/96	PCT	A23	110	X

OTHER DOCUMENTS (including Author, Title, Date, Page, Etc.)

OTHER DOCUMENTS (including Author, Title, Date, Estimated Pages, etc.)	

EXAMINER J. R. K. G. DATE COMPLETED 11/10/86

- * EXAMINER: Initial if a citation considered, whether or not citation is in conformance with MPEP 609; Draw line through citation if not in conformance and not considered. Include copy of this form with next communication to applicant.



PATENT

I hereby certify that this correspondence is being deposited with the United States Postal Services on the date set forth below as First Class Mail in an envelope addressed to: Assistant Commissioner for Patents, Washington DC 20231.

Date of Signature
and Deposit:

Oct 29, 1997

Thad Zin

Attorney of Record

9/8
SJS
11/6/97
(NE)

IN THE UNITED STATES PATENT AND TRADEMARK OFFICE

Applicants: Mark E. Cook et al.
Serial No.: 08/684,785
Filed: July 22, 1996
For: METHOD OF IMPROVING THE GROWTH OR
THE EFFICIENCY OF FEED CONVERSION
OF AN ANIMAL AND COMPOSITIONS
FOR USE THEREIN
Group Art Unit: 1816
Examiner: F. Pierre VanderVegt

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NOV 4 1997
GROUP 10

AMENDMENT AFTER FINAL REJECTION

OK TO ENTER
10/11/97

Assistant Commissioner for Patents
Washington DC 20231

Dear Sir:

In response to the Office Action of October 6, 1997,
please amend the claims as follows:

IN THE CLAIMS:

Cancel claims 6 to 10.

Add the following new claim:

(B)

X1 A particulate animal feed comprising an inner core of nutrients containing carbohydrates and proteins and an outer layer of an edible fat having cholecystokinin (CCK) antibodies encapsulated therein.

REMARKS

In view of the foregoing, it is believed that the application is now in allowable form and that a Notice of Allowance should be forthcoming.

Respectfully submitted,

MARK E. COOK
DARIA L. JEROME

By:


Thad F. Kryzak
Reg. No. 19,428
Quarles & Brady
411 East Wisconsin Avenue
Milwaukee, WI 532-24497
414-277-5781



AF/Jan 18 1998

PATENT

IN THE UNITED STATES PATENT AND TRADEMARK OFFICE

Applicant: Mark E. Cook, et al.
Serial No.: 08/684,785
Filed: July 22, 1996
Title: METHOD OF IMPROVING THE GROWTH OR THE EFFICIENCY OF FEED
CONVERSION OF AN ANIMAL AND COMPOSITIONS FOR USE THEREIN
Art Unit: 1816
Examiner: F. Pierre VanderVegt

Assistant Commissioner for Patents
Washington, D.C. 20231

RECEIVED
NOV 3 1997
GPO 100

Sir: Transmitted herewith is an amendment in the above-identified patent application. The fee for that amendment has been calculated as shown below:

CLAIMS AS AMENDED

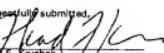
	Claims After Amendment	Highest Number Pkd For Previously	Number Extra	Rate	Additional Fee
Total Claims	1	Minus	20	0 X	\$ 22.00 = \$.00
Independent Claims	1	Minus	3	0 X	\$ 82.00 = \$.00
First presentation of a Multiple Dependent Claim				\$270.00	= \$.00
				Total Fee	\$.00

No additional fee is required.

A check for \$.00 to cover the filing fee and the cost of recording the assignment is enclosed.

Please charge our Deposit Account No. 17-0055 in the amount of \$.00. The Commissioner is hereby authorized to charge any additional fees which may be required or credit any overpayment to Account No. 17-0055. Two extra copies of this sheet are enclosed.

Respectfully submitted,

By: 
Thad F. Kryshak
Registration No. 19,428

Dated: October 29, 1997

Quarles and Brady
411 East Wisconsin Ave.
Milwaukee, WI 53202
(414) 277-5781

Notice of Allowability		Application No. 08/684,765	Applicant(s) Cook et al
		Examiner F. Pierre VanderVegt	Group Art Unit 1816
<p>All claims being allowable, PROSECUTION ON THE MERITS IS (OR REMAINS) CLOSED in this application. If not included herewith (or previously mailed), a Notice of Allowance and Issue Fee Due or other appropriate communication will be mailed in due course.</p> <p><input checked="" type="checkbox"/> This communication is responsive to <u>the Amendment After Final filed November 3, 1997</u>.</p> <p><input checked="" type="checkbox"/> The allowed claim(s) is/are <u>11</u>.</p> <p><input type="checkbox"/> The drawings filed on _____ are acceptable.</p> <p><input type="checkbox"/> Acknowledgement is made of a claim for foreign priority under 35 U.S.C. § 119(a)-(d).</p> <ul style="list-style-type: none"> <input type="checkbox"/> All <input type="checkbox"/> Some* <input checked="" type="checkbox"/> None of the CERTIFIED copies of the priority documents have been received. <input type="checkbox"/> received in Application No. (Series Code/Serial Number) _____. <input type="checkbox"/> received in this national stage application from the International Bureau (PCT Rule 17.2(a)). <p>*Certified copies not received: _____.</p> <p><input type="checkbox"/> Acknowledgement is made of a claim for domestic priority under 35 U.S.C. § 119(e).</p> <p>A SHORTENED STATUTORY PERIOD FOR RESPONSE to comply with the requirements noted below is set to EXPIRE THREE MONTHS FROM THE "DATE MAILED" of this Office action. Failure to timely comply will result in ABANDONMENT of this application. Extensions of time may be obtained under the provisions of 37 CFR 1.136(a).</p> <p><input type="checkbox"/> Note the attached EXAMINER'S AMENDMENT or NOTICE OF INFORMAL APPLICATION, PTO-152, which discloses that the oath or declaration is deficient. A SUBSTITUTE OATH OR DECLARATION IS REQUIRED.</p> <p><input type="checkbox"/> Applicant MUST submit NEW FORMAL DRAWINGS</p> <ul style="list-style-type: none"> <input type="checkbox"/> because the originally filed drawings were declared by applicant to be informal. <input type="checkbox"/> including changes required by the Notice of Draftsperson's Patent Drawing Review, PTO-94B, attached hereto to Paper No. _____. <input type="checkbox"/> including changes required by the proposed drawing correction filed on _____, which has been approved by the examiner. <input type="checkbox"/> including changes required by the attached Examiner's Amendment/Comment. <p>Identifying indicia such as the application number (see 37 CFR 1.84(c)) should be written on the reverse side of the drawings. The drawings should be filed as a separate paper with a transmittal letter addressed to the Official Draftsperson.</p> <p><input type="checkbox"/> Note the attached Examiner's comment regarding REQUIREMENT FOR THE DEPOSIT OF BIOLOGICAL MATERIAL.</p> <p>Any response to this letter should include, in the upper right hand corner, the APPLICATION NUMBER (SERIES CODE/SERIAL NUMBER). If applicant has received a Notice of Allowance and Issue Fee Due, the ISSUE BATCH NUMBER and DATE of the NOTICE OF ALLOWANCE should also be included.</p> <p>Attachment(s)</p> <ul style="list-style-type: none"> <input type="checkbox"/> Notice of References Cited, PTO-892 <input checked="" type="checkbox"/> Information Disclosure Statement(s), PTO-1449, Paper No(s). <u>8</u> <input type="checkbox"/> Notice of Draftsperson's Patent Drawing Review, PTO-948 <input type="checkbox"/> Notice of Informal Patent Application, PTO-152 <input type="checkbox"/> Interview Summary, PTO-413 <input type="checkbox"/> Examiner's Amendment/Comment <input type="checkbox"/> Examiner's Comment Regarding Requirement for Deposit of Biological Material <input type="checkbox"/> Examiner's Statement of Reasons for Allowance 			

REASONS FOR ALLOWANCE

Claims 6-10 have been canceled. New claim 11 has been added.

Claim 11 is currently pending in this application.

1. The following is an Examiner's statement of reasons for allowance:

Applicant's Amendment After Final Rejection filed November 3, 1997 has successfully addressed all remaining grounds of objection and rejection. In light of this amendment, all remaining rejections and objections are hereby withdrawn. The prior art of record does not teach or suggest the claimed invention.

Any comments considered necessary by Applicant must be submitted no later than the payment of the issue fee and, to avoid processing delays, should preferably accompany the issue fee. Such submissions should be clearly labeled "Comments on Statement of Reasons for Allowance."

Conclusion

2. Papers related to this application may be submitted to group 1800 by facsimile transmission. Papers should be faxed to group 1800 via the PTO Fax Center located in Crystal Mall I. The faxing of such papers must conform with the notice published in the Official Gazette, 1096 OG 30 (November 15, 1989). The fax phone number for official documents to be entered into the record for Art Unit 1816 is (703)305-3014. *Communications which are not to be entered into the record, such as proposed amendments, should be clearly marked "DRAFT" and faxed to (703)305-7939.*

Any inquiry concerning this communication or earlier communications from the Examiner should be directed to F. Pierre VanderVegt, whose telephone number is (703)305-6997. The Examiner can normally be reached Monday through Friday from 8:00 am to 4:30 pm ET. A message may be left on the Examiner's voice mail service. If attempts to reach the Examiner by telephone are unsuccessful, the Examiner's supervisor, Ms. Christina Chan can be reached at (703)308-3973. Any inquiry of a general nature or relating to the status of this application should be directed to the group 1800 receptionist, whose telephone number is (703)308-0196.

November 10, 1997

F. Pierre VanderVegt, Ph.D.
Patent Examiner
Art Unit 1816
as

David L. Saunders
DAVID SAUNDERS
PRIMARY EXAMINER
ART UNIT 182 / 7R

UNITED STATES DEPARTMENT OF COMMERCE
Patent and Trademark OfficeAddress: Box ISSUE FEE
ASSISTANT COMMISSIONER FOR PATENTS
WASHINGTON, D.C. 20231

NOTICE OF ALLOWANCE AND ISSUE FEE DUE

18M17/1112

THAD F. KRYSHAK
QUARLES & BRADY
411 EAST WISCONSIN AVE
MILWAUKEE WI 53202-4497

APPLICATION NO.	FILING DATE	TOTAL CLAIMS	EXAMINER AND GROUP ART UNIT	DATE MAILED
08/684,785	07/22/96	001	VANDERVEGT, F	1816 11/12/97
First Named Applicant	COOK,		MARK E.	

TITLE OF INVENTION METHOD OF IMPROVING THE GROWTH OR THE EFFICIENCY OF FEED CONVERSION OF AN ANIMAL AND COMPOSITIONS FOR USE THEREIN

ATTY'S DOCKET NO.	CLASS-SUBCLASS	BATCH NO.	APPLN. TYPE	SMALL ENTITY	FEES DUE	DATE DUE
1 960296.94011	424-442.000	007	UTILITY	NO	\$1020.00	02/12/98

THE APPLICATION IDENTIFIED ABOVE HAS BEEN EXAMINED AND IS ALLOWED FOR ISSUANCE AS A PATENT.
PROSECUTION ON THE MERITS IS CLOSED.

THE ISSUE FEE MUST BE PAID WITHIN THREE MONTHS FROM THE MAILING DATE OF THIS NOTICE OR THIS APPLICATION SHALL BE REGARDED AS ABANDONED. THIS STATUTORY PERIOD CANNOT BE EXTENDED.

HOW TO RESPOND TO THIS NOTICE:

- I. Review the SMALL ENTITY status shown above.
If the SMALL ENTITY is shown as yes, verify your current SMALL ENTITY status:
 - A. If the status is changed, pay twice the amount of the FEE DUE shown and notify the Patent and Trademark Office of the change in status, or
 - B. If the status is the same, pay the FEE DUE shown above.
- II. Part B of this notice should be completed and returned to the Patent and Trademark Office (PTO) with your ISSUE FEE. Even if the ISSUE FEE has already been paid by charge to deposit account, Part B should be completed and returned. If you are charging the ISSUE FEE to your deposit account, section "b" of Part B should be completed.
- III. All communications regarding this application must give application number and batch number.
Please direct all communication prior to issuance to Box ISSUE FEE unless advised to the contrary.

IMPORTANT REMINDER: Patents issuing on applications filed on or after Dec. 12, 1980 may require payment of maintenance fees. It is patentee's responsibility to ensure timely payment of maintenance fees when due.

PTO UTILITY GRANT

Paper Number //

The Commissioner of Patents
and Trademarks

Has received an application for a patent for a new and useful invention. The title and description of the invention are enclosed. The requirements of law have been complied with, and it has been determined that a patent on the invention shall be granted under the law.

Therefore, this

United States Patent

Grants to the person(s) having title to this patent the right to exclude others from making, using, offering for sale, or selling the invention throughout the United States of America or importing the invention into the United States of America for the term set forth below, subject to the payment of maintenance fees as provided by law.

If this application was filed prior to June 8, 1995, the term of this patent is the longer of seventeen years from the date of grant of this patent or twenty years from the earliest effective U.S. filing date of the application, subject to any statutory extension.

If this application was filed on or after June 8, 1995, the term of this patent is twenty years from the U.S. filing date, subject to an statutory extension. If the application contains a specific reference to an earlier filed application or applications under 35 U.S.C. 120, 121 or 35U.S.C., the term of the patent is twenty years from the date on which the earliest application was filed, subject to any statutory extension.

Bruce T. Johnson
Commissioner of Patents and Trademarks

Attest
Mary J. Queen

The
United
States
of
America



Form PTO-1004 (Rev. 2/97)

PART B—ISSUE FEE TRANSMITTAL

MAILING INSTRUCTIONS: This form should be used for transmitting the ISSUE FEE. Blocks 2 through 6 should be completed where appropriate. All further correspondence including the Issue Fee Receipt, the Patent, advance correspondence and notification of maintenance fees will be mailed to address entered in block 1 unless you direct otherwise by: (a) specifying new correspondence address in Block 2 or (b) providing the PTO with a separate "FEE ADDRESS" for maintenance fee notifications with the payment of Issue Fee or thereafter. See reverse for Certificate of Mailing, instructions.

Under the Patent Protection Reduction Act of 1995, no persons are required to respond to a collection of information unless it displays a valid OMB control number.

BRIEF DESCRIPTION STATEMENT: This form is estimated to take 0.2 hours to complete. Time will vary depending on the complexity of the individual case. Any comments on the amount of time required to complete this form should be sent to the Chief Information Officer, Patent and Trademark Office, Washington, D.C. 20231.

DO NOT SEND FEES OR COMPLETED FORMS TO THIS ADDRESS. SEND TO: Box Issue Fee, Assistant Commissioner for Patents, Washington D.C. 20231

1. CORRESPONDENCE ADDRESS

THAD F KRYSHAK
GUARLES & BRADY
411 EAST WISCONSIN AVE
MILWAUKEE WI 53202-4497

1001/1112

D.L. 4 1997

APPLICATION NO.	FILING DATE	TOTAL CLAIMS	EXAMINER AND GROUP ART UNIT	DATE MAILED
09/684,785	07/22/96	001	VANDERVEGT, F	1816 11/12/97
First Named Applicant	COOK,		MARK E.	

TITLE OF INVENTION
**METHOD OF IMPROVING THE GROWTH OR THE EFFICIENCY OF FEED CONVERSION
OF AN ANIMAL AND COMPOSITIONS FOR USE THEREIN**

ATTY'S DOCKET NO.	CLASS-SUBCLASS	BATCH NO.	APPLN. TYPE	SMALL ENTITY	FEES DUE	DATE DUE
1 960296.94011	424-442.000	U07	UTILITY	NO	\$1320.00	02/12/98

3. Correspondence address change (Complete only if there is a change)

12/23/1997 RENEWAL 000000005 MMS:17005 00584785
01 FC:142 1200.00 CH
02 FC:51 20.00 CH

4. For printing on the patent front page, list the names of not more than 3 registered patent attorneys or agents OR, alternatively, the name of a firm having one or more registered attorney or agent. If no name is listed, no name will be printed.

Quarles & Brady

2 _____

3 _____

8. ASSIGNMENT DATA TO BE PRINTED ON THE PATENT (print or type)

(1) NAME OF ASSIGNEE:
Wisconsin Alumni Research Foundation
(2) ADDRESS (CITY & STATE OR COUNTRY):
Madison, Wisconsin

(a) The following fees are waived:
 Issue Fee Advance Order - # of Copies _____

(b) The following fees should be charged to:
DEPOSIT ACCOUNT NUMBER: 17-0055

Deposit Fee Advance Order - # of Copies 10

Any Disbursements in Envelopes Fees

The COMMISSIONER OF PATENTS AND TRADEMARKS is requested to print or type the name of the application identified above.

Thad F. Kryshak 12/2/17

NOTE: The issue fee waiver is accepted from anyone other than the assignee, a registered attorney or agent, or the assignee or other party in interest as shown by the records of the Patent and Trademark Office.

Note: If this certificate of mailing is used, it can be used to transmit the issue fee. This certificate cannot be used for any other accompanying papers. Each additional paper, such as an assignment or formal drawing, must have its own certificate of mailing.

I hereby certify that this correspondence is being deposited with the United States Postal Service with sufficient postage as first class mail in an envelope addressed to:
Box ISSUE FEE
Assistant Commissioner for Patents
Washington, D.C. 20231

on: December 2, 1997

(Date)

Thad F. Kryshak

(Name of person making deposit)

December 2, 1997

(Signature)

(Date)

PTO-849 (REV. 08-92) Approved for use through 02/21/98 OMB 0610-0002

1. TRANSMIT THIS FORM WITH FEE

Patent and Trademark Office; U.S. DEPARTMENT OF COMMERCE

RQ2/PTO Rev. 10/96	U.S. Department of Commerce Patent and Trademark Office		
FEET TRANSMITTAL			
TOTAL AMOUNT OF PAYMENT		\$ 1320.00	
		Complete If Known	
Application Number		08/684,785	
Filing Date		7/22/97	
First Named Inventor		Mark E. Cook	
Group Art Unit		1816	
Examiner Name		F. Vandervegt	
Attorney Docket Number		980296.94011	

METHOD OF PAYMENT (check one)				FEE CALCULATION (continued)			
<input checked="" type="checkbox"/> The Commissioner is hereby authorized to charge indicated fees and credit any over payments to:							
Deposit Account Number		17-0055					
Quarles & Brady							
<input type="checkbox"/> Change Any Mailing Address <small>Change the Mailing Fee for Filing, 37 CFR 1.16 and 1.17 or Change the Issue Fee for Patent, 37 CFR 1.31(b)</small>							
<input type="checkbox"/> Payment Enclosed: <input type="checkbox"/> Check <input type="checkbox"/> Money Order <input type="checkbox"/> Other							
FEE CALCULATION (fees effective 10/01/97)							
1. FILING FEE							
Large Entity Fee Code	Small Entity Fee Code	Fee \$ (1)	Fee Description	Fee Paid			
101 780	201 395	Utility filing fee					
106 330	206 185	Design filing fee					
107 540	207 270	Plant filing fee					
108 780	208 385	Release filing fee					
114 150	214 75	Provisional filing fee					
SUBTOTAL (1) (8)							
2. CLAIMS							
Total Claims	Extra	Fee from below	Fee Paid				
Independent	-20*	<input checked="" type="checkbox"/>					
Multiple Dependent Claims	-3*	<input checked="" type="checkbox"/>					
Large Entity Fee Code	Small Entity Fee Code	Fee Description					
103 22	203 11	Claims in excess of 20					
102 82	202 41	Independent claims in excess of 3					
104 270	204 135	Multiple dependent claim					
109 80	209 40	Release independent claims over original patent					
110 22	210 11	Release claims in excess of 20 and over original patent					
SUBTOTAL (2) (8)							
Reduced by Basic Filing Fee Paid							
SUBMITTED BY				Complete (if applicable)			
Typed or Printed Name	Thad F. Kuykshah		Date	Reg. Number	19,428		
Signature				Deposit Account			

Border Hear Statement: This form is estimated to take 2 hours to complete. Time will vary depending upon the needs of the individual case. Any comments on the amount or completed forms to this address: SEND TO: Assistant Commissioner for Patents, Washington, DC 20231. 400226

PATENT APPLICATION FEE DETERMINATION RECORD

Effective October 1, 1995

Application or Docket Number-

08/684785

CLAIMS AS FILED - PART I

(Column 1)	(Column 2)	(Column 3)
FOR	NUMBER FILED	NUMBER EXTRA
BASIC FEE		
TOTAL CLAIMS	8 minus 20 =	=
INDEPENDENT CLAIMS	2 minus 3 =	=
MULTIPLE DEPENDENT CLAIM PRESENT		

* If the difference in column 1 is less than zero, enter "0" in column 2

SMALL ENTITY	OR	OTHER THAN SMALL ENTITY	
RATE	FEES	RATE	FEES
	375.00		750.00
x\$11=			
x39=			
+125=			
TOTAL		TOTAL	250

CLAIMS AS AMENDED - PART II

(Column 1)	(Column 2)	(Column 3)	
AMENDMENT A	CLAIMS REMAINING AFTER AMENDMENT	HIGHEST NUMBER PREVIOUSLY PAID FOR	PRESENT EXTRA
Total	*	Minus	**
Independent	*	Minus	***
FIRST PRESENTATION OF MULTIPLE DEPENDENT CLAIM			

SMALL ENTITY	OR	OTHER THAN SMALL ENTITY	
RATE	ADDITIONAL FEE	RATE	ADDITIONAL FEE
x\$11=			
x39=			
+125=			
TOTAL ADDIT. FEE		TOTAL ADDIT. FEE	

(Column 1)	(Column 2)	(Column 3)	
AMENDMENT B	CLAIMS REMAINING AFTER AMENDMENT	HIGHEST NUMBER PREVIOUSLY PAID FOR	PRESENT EXTRA
Total	*	Minus	**
Independent	*	Minus	***
FIRST PRESENTATION OF MULTIPLE DEPENDENT CLAIM			

RATE	ADDITIONAL FEE	RATE	ADDITIONAL FEE
x\$11=			
x39=			
+125=			
TOTAL ADDIT. FEE		TOTAL ADDIT. FEE	

(Column 1)	(Column 2)	(Column 3)	
AMENDMENT C	CLAIMS REMAINING AFTER AMENDMENT	HIGHEST NUMBER PREVIOUSLY PAID FOR	PRESENT EXTRA
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- * If the entry in column 1 is less than the entry in column 2, write "0" in column 3.
- ** If the "Highest Number Previously Paid For" in column 2 is less than 20, enter "20".
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The "Highest Number Previously Paid For" (Total or Independent) is the highest number found in the appropriate box in column 1.

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IMPROVED STABILITY OF LIPID COATED VITAMIN A IN ANIMAL FEED ADDITIVES

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ABSTRACT

Lipids have been studied as methods of encapsulation, permeation enhancers, and as drug delivery systems. A lipid coating containing lecithin, cholesterol and functionalized stearols was utilized in this study to inhibit the mineral catalyzed Vitamin A degradation in a dry flowable animal feed additive. Results indicate much improved stability.

INTRODUCTION

Vitamin A is very susceptible to oxidation, heat, light, moisture and metal catalysis. (1) (2). Oxidation and hydrolysis are accelerated at high temperatures. Solid formulations are as unstable as liquid Vitamin A products due to the large surface area present for reaction (3). In feed mixtures, the presence of water, peroxides, minerals and peroxidized unsaturated fats all add to the instability of Vitamin A.

Mineral mixtures ordinarily are used to supply calcium, phosphorus and trace minerals to animals and can catalyze the oxidative degradation of Vitamin A.

Vitamin A undergoes both pseudo-zero and first order reactions in liquid media (2). Castenmier has found a log-linear ratio between the first order rate constant and water-vapor pressure (5). Controlling the humidity is one method of improving Vitamin A stability in the solid matrix. Vitamin A solid preparations have shown increased stability when Vitamin A was encapsulated in gelatin (2).

The purpose of this study is to investigate the use of lipid coatings on a powder containing absorbed Vitamin A. The formulation is specifically a vitamin/mineral feed supplement for use in animal nutrition.

By coating a vitamin A dispersion in the components of a lipid bilayer, two results may be realized:

1. Stability from mineral catalyzed degradation.

The lipid bilayer may halt the catalytic decomposition reaction by physically separating Vitamin A from the mineral components.

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2. Stability from hydrolytic degradation. If water permeates the bilayer it may be encapsulated by so-called liposome formation and not be available to interact with vitamin A.

MATERIALS AND METHODS

The following materials were used in this study: Vitamin A Palmitate 1,000,000 I.U./grem was a gift of Hoffmann-LaRoche. Lecithin (dry) was food grade and purchased from Central Soya (Decatur, Ill.). Stearylamine was purchased from Aldrich Chemical and Cholesterol U.S.P. . Stearic Acid N.F. and Stearyl Alcohol N.F. were purchased from Ruger Chemical. The Lemberg-Key division of Cetral-Wallice gave the vitamin/mineral premix used in this study.

The vitamin/mineral premix used in the study is a nutritionally complete mixture of vitamins, amino acids and the following minerals: calcium, phosphorus, potassium, sodium, magnesium, iron, copper, zinc, manganese, and cobalt, as pharmaceutically acceptable salts.

Formulations were prepared in a 5 Kg. Hobart mixer at ambient temperature. The Vitamin A Palmitate was added to a dry carrier batch of Potassium Phosphate, Monobasic (anhydrous). The lipid composition was then milled in a separate vessel (neat) and poured onto the eggeling Vitamin A coated carrier. After eggeling and cooling (30 minutes), the vitamin/mineral premix was added. Agitation continued for 15 minutes. Total mixing time was 45 minutes. The lab prep was done at ambient temperature and relative humidity. No requirements for an inert atmosphere were utilized.

ANALYTICAL METHOD

Vitamin A stability of the powder was analyzed by HPLC using a 0.4 X 30 cm. Poreis column at 313 nm. using a mobile phase of 96:2 Isocetene : Ethyl Ether. Stock and working solutions of Vitamin A palmitate were prepared in hexane and a centrifuge tube. A stock solution was prepared. Sample preparation consisted of weighing 50-80 mg of sample into 5 ml DMSO. Extraction of the Vitamin A was done with hexane agitation. 25 ml of hexane was added after eggeling and centrifugation followed. 5 ml of the supernatant was pipetted into a 50 ml volumetric flask and was diluted with hexane. The injection volume was 7 microliters.

STABILITY TESTING

Formulations 1 through 4 were analyzed in accordance with the preceding HPLC method. Storage stability samples of the formulations were analyzed initially, at 1 month, 3 months and 6 months. The samples were stored in the following conditions: ambient temperature (approx. 25 degrees), end 37 degrees centrifuge in dark cabinets or ovens. Analyses were run in duplicate and averaged for data analysis.

The finished formulas were split into 300 gram amber tinted polystyrene wide mouth bottles, filled to the top and sealed with a torque of 10 to 20 foot-pounds and stored at the indicated conditions. Initial analysis was done to verify initial concentration and recovery. Each bottle was considered a sample volume and duplicate weighings were done for analysis.

Samples were analyzed by HPLC as previously indicated. The results were averaged and normalized to percent of initial assay (100%) (Table 2). All samples were analyzed for moisture content by Karl Fischer method. In all samples, moisture content were below 1%.

DISCUSSION OF RESULTS

Table 3 is a comparison of zero order and (pseudo) first order constants and their R-squared values. These results were developed from the stability data of Table 2. Once the

TABLE 1
Formulations of Lipid Coated Powders

FORMULATIONS NUMBER:	1.	2.	3.	4.
LECITHIN	-	1.69	1.69	1.69
CHOLESTEROL	-	0.83	0.83	0.83
STEARIC ACID	-	-	0.28	-
STEARYLAMINE	-	0.28	-	-
STEARYL ALCOHOL	-	-	-	0.28
VITAMIN A PALMITATE	0.61	0.61	0.61	0.61
POTASSIUM PHOSPHATE	57.68	54.98	54.98	54.98
MONOBASIC (ANH.)	-	-	-	-
VIT./MINERAL PREMIX	41.71	41.61	41.61	41.61

TABLE 2
Storage Stability Results
% Of Initial Vitamin A Concentration

FORMULA:	1 (CONTROL)	2	3	4
TEMPERATURE: R.T.	37	37	37	37
1 MONTH	85.2	69.0	92.2	75.0
			102	R.T.
				92.1
				101.1
				90.9
3 MONTHS	93.6	63.0	96.1	34.7
				93.9
				74.8
				100.3
				77.9
6 MONTHS	43.3	42.0	75.0	26.0
				90.2
				56.1
				97.0
				60.1

R.T. is room temperature
37 is 37 degrees centigrade

TABLE 3
Comparison Of Slopes and Regression Coefficients
Of Zero Order and Pseudo-First Order Degradation Profiles

FORMULATION	TEMP	ZERO ORDER		PSEUDO-FIRST ORDER	
		SLOPE	R	SLOPE	R
1 (CONTROL)	R.T.	-5.23	0.7	-10.81	0.61
	37	-11.13	0.69	-11.27	0.97
2	R.T.	-4.16	0.93	-7.51	0.58
	37	-22.12	0.99	-17.92	0.89
3	R.T.	-1.95	0.88	-2.31	0.58
	37	-7.38	0.99	-9.81	0.82
4	R.T.	-0.58	0.72	-0.50	0.25
	37	-6.60	0.99	-8.86	0.84

TABLE 4
Summary Of Lipid Formulae Reaction Kinetics

PRODUCT	TEMP	REACTION ORDER	%LOSS/DAY	VITAMIN A LOSS/DAY
1 (CONTROL)	R.T.	1	0.172	258
	37 DEGREES	1	0.386	549
2	R.T.	0	0.137	205.5
	37 DEGREES	0	0.727	1090.5
3	R.T.	0	0.064	98.0
	37 DEGREES	0	0.243	394.5
4	R.T.	0	0.019	28.5
	37 DEGREES	0	0.217	325.5

Vitamin A loss per day is based on a normalized initial dose of 150,000 I.U.

lipid coating is applied to the Vitamin A powder, it is interesting to note that the reaction order seems to shift from (pseudo) first order to zero order. This shift is most obvious in the 37 degree data. This may indicate that the decomposition pathway may have changed. This will be the subject of future investigation.

The evaluated temperature data in all cases indicates a substantial increase in degradation of 37 degrees over room temperature for each system. This is due to the low melting range of the lipid coating. In all cases the lipid coating begins phase transition at 35 degrees. This must be taken into consideration for purposes of commercial utility.

The addition of the lipid coatings to a dispersion of Vitamin A powders definitely increases stability at room temperature (TABLE 4). The decomposition of Vitamin A is retarded in each experimental system as follows:

EXPERIMENT	SYSTEM	FACTOR OF STABILITY IMPROVEMENT
1	CONTROL	1
2	LECITHIN/CHOLESTEROL/ STEARYL AMINE	2.63
3	LECITHIN/CHOLESTEROL/ STEARIC ACID	5.55
4	LECITHIN/CHOLESTEROL/ STEARYL ALCOHOL	20.0

This data indicates that a lipid coating deposited on the substrate containing absorbed vitamin A retards degradation of the vitamin while in the presence of minerals which would otherwise catalyze degradation.

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Management for Avian Health. Typical enrollment: 20 students per year. Covers methods for the prevention and diagnosis of disease in poultry flocks.

Introduction to Poultry. Typical enrollment: 15 students per year. An applied course introducing poultry production, with a laboratory.

Immunotoxicology. Typical enrollment: 20 students every third year. Graduate course in current topics in environmental toxicology as related to the immune function of animals.

Seminar on the Integrated Poultry Industry. Typical enrollment: 10 students per year. Senior seminar.

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PATENT COOPERATION TREATY

From the INTERNATIONAL SEARCHING AUTHORITY

To:
CHARLES & BRADY
 Attn. Haas, George
 411 East Wisconsin Avenue
 Suite 2550
 MILWAUKEE, WISCONSIN 53202-4497
 UNITED STATES OF AMERICA

PCTNOTIFICATION OF TRANSMITTAL OF
THE INTERNATIONAL SEARCH REPORT
OR THE DECLARATION

(PCT Rule 44.1)

		Date of mailing (day/month/year) 14/07/1997
Applicant's or agent's file reference 960296_94011	FOR FURTHER ACTION See paragraphs 1 and 4 below	
International application No. PCT/US 97/01034	International filing date (day/month/year) 21/01/1997	
Applicant WISCONSIN ALUMNI RESEARCH FOUNDATION		

1. The applicant is hereby notified that the International Search Report has been established and is transmitted herewith.
 Filing of amendments and statement under Article 19:
 The applicant is entitled, if he so wishes, to amend the claims of the International Application (see Rule 46):
 When? The time limit for filing such amendments is normally 2 months from the date of transmittal of the International Search Report; however, for more details, see the notes on the accompanying sheet.
 Where? Directly to the International Bureau of WIPO
 34, chemin des Colombettes
 1211 Geneva 20, Switzerland
 Facsimile No.: (41-22) 740.14.35
 For more detailed instructions, see the notes on the accompanying sheet.
2. The applicant is hereby notified that no International Search Report will be established and that the declaration under Article 17(2)(a) to that effect is transmitted herewith.
3. With regard to the protest against payment of (an) additional fee(s) under Rule 40.2, the applicant is notified that:
 the protest together with the decision thereon has been transmitted to the International Bureau together with the applicant's request to forward the texts of both the protest and the decision thereon to the designated Offices.
 no decision has been made yet on the protest; the applicant will be notified as soon as a decision is made.
4. Further action(s): The applicant is reminded of the following:
- Shortly after 18 months from the priority date, the international application will be published by the International Bureau. If the applicant wishes to avoid or postpone publication, a notice of withdrawal of the international application, or of the priority claim, must reach the International Bureau as provided in Rules 90d.1 and 90d.2, respectively, before the completion of the technical preparations for international publication.
- Within 19 months from the priority date, a demand for international preliminary examination must be filed if the applicant wishes to postpone the entry into the national phase until 30 months from the priority date (in some Offices even later). Within 20 months from the priority date, the applicant must perform the prescribed acts for entry into the national phase before all designated Offices which have not been elected in the demand or in a later election within 19 months from the priority date or could not be elected because they are not bound by Chapter II.

Name and mailing address of the International Searching Authority  European Patent Office, P.B. 5818 Patentlaan 2 NL-2280 HV Rijswijk Tel. (+31-70) 340-2040, Tx. 31 651 epn nl, Fax: (+31-70) 340-3016	Authorized officer Monika Schmitz
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Form PCT/ISA/220 (January 1994)

NOTES TO FORM PCT/ISA/220

These Notes are intended to give the basic instructions concerning the filing of amendments under article 19. The Notes are based on the requirements of the Patent Cooperation Treaty, the Regulations and the Administrative Instructions under that Treaty. In case of discrepancy between these Notes and those requirements, the latter are applicable. For more detailed information, see also the PCT Applicant's Guide, a publication of WIPO.

In these Notes, "Article", "Rule", and "Section" refer to the provisions of the PCT, the PCT Regulations and the PCT Administrative Instructions respectively.

INSTRUCTIONS CONCERNING AMENDMENTS UNDER ARTICLE 19

The applicant has, after having received the international search report, one opportunity to amend the claims of the international application. It should however be emphasized that, since all parts of the international application (claims, description and drawings) may be amended during the international preliminary examination procedure, there is usually no need to file amendments of the claims under Article 19 except where, e.g. the applicant wants the latter to be published for the purposes of provisional protection or has another reason for amending the claims before international publication. Furthermore, it should be emphasized that provisional protection is available in some States only.

What parts of the international application may be amended?

Under Article 19, only the claims may be amended.

During the international phase, the claims may also be amended (or further amended) under Article 34 before the International Preliminary Examining Authority. The description and drawings may only be amended under Article 34 before the International Examining Authority.

Upon entry into the national phase, all parts of the international application may be amended under Article 28 or, where applicable, Article 41.

When?

Within 2 months from the date of transmission of the international search report or 16 months from the priority date, whichever time has expired earlier. It should be noted, however, that the amendments will be considered as having been filed only if they are received by the International Bureau after the expiration of the applicable time limit but before the completion of the technical preparations for international publication (Rule 46.1).

Where not to file the amendments?

The amendments may only be filed with the International Bureau and not with the receiving Office or the International Searching Authority (Rule 46.3).

Where a demand for international preliminary examination has been/is filed, see below.

How?

Either by cancelling one or more entire claims, by adding one or more new claims or by amending the text of one or more of the claims as filed.

A replacement sheet must be submitted for each sheet of the claims which, on account of an amendment or amendment, differs from the sheet originally filed.

All the claims appearing on a replacement sheet must be numbered in Arabic numerals. Where a claim is cancelled, no renumbering of the other claims is required. In all cases where claims are renumbered, they must be renumbered consecutively (Administrative Instructions, Section 205(b)).

The amendments must be made in the language in which the international application is to be published.

What documents must/may accompany the amendments?

Letter (Section 205(b)):

The amendments must be submitted with a letter.

The letter will not be published with the international application and the amended claims. It should not be confused with the "Statement under Article 19(1)" (see below, under "Statement under Article 19(1)").

The letter must be in English or French, at the choice of the applicant. However, if the language of the international application is English, the letter must be in English; if the language of the international application is French, the letter must be in French.

NOTES TO FORM PCT/ISA/220 (continued)

The letter must indicate the differences between the claims as filed and the claims as amended. It must, in particular, indicate, in connection with each claim appearing in the international application (it being understood that identical indications concerning several claims may be grouped), whether

- (i) the claim is unchanged;
- (ii) the claim is cancelled;
- (iii) the claim is new;
- (iv) the claim replaces one or more claims as filed;
- (v) the claim is the result of the division of a claim as filed.

The following examples illustrate the manner in which amendments must be explained in the accompanying letter:

1. [Where originally there were 48 claims and after amendment of some claims there are 51];
"Claims 1 to 26, 31 to 33, 34, 35, 37 to 48 replaced by amended claims bearing the same numbers; claims 30, 33 and 36 unchanged; new claims 49 to 51 added."
2. [Where originally there were 15 claims and after amendment of all claims there are 11];
"Claims 1 to 15 replaced by amended claims 1 to 11."
3. [Where originally there were 14 claims and the amendments consist in cancelling some claims and in adding new claims];
"Claims 1 to 6 and 14 unchanged; claims 7 to 13 cancelled; new claims 15, 16 and 17 added." or
"Claims 7 to 13 cancelled; new claims 15, 16 and 17 added; all other claims unchanged."
4. [Where various kinds of amendments are made];
"Claims 1-10 unchanged; claims 11 to 13, 18 and 19 cancelled; claims 14, 15 and 16 replaced by amended claim 14; claim 17 subdivided into amended claims 15, 16 and 17; new claims 20 and 21 added."

"Statement under article 19(1)" (Rule 46.4)

The amendments may be accompanied by a statement explaining the amendments and indicating any impact that such amendments might have on the description and the drawings (which cannot be amended under Article 19(1)).

The statement will be published with the international application and the amended claims.

It must be in the language in which the international application is to be published.

It must be brief, not exceeding 500 words if in English or if translated into English.

It should not be confused with and does not replace the section indicating the differences between the claims as filed and as amended. It must be filed on a separate sheet and must be identified as such by a heading, preferably by using the words "Statement under Article 19(1)."

It may not contain any disparaging comments on the international search report or the relevance of citations contained in that report. Reference to citations, relevant to a given claim, contained in the international search report may be made only in connection with an amendment of that claim.

Consequence if a demand for international preliminary examination has already been filed

If, at the time of filing any amendments under Article 19, a demand for international preliminary examination has already been submitted, the applicant must, preferably, at the same time of filing the amendments with the International Bureau, also file a copy of such amendments with the International Preliminary Examining Authority (see Rule 62.2(a), first sentence).

Consequence with regard to translation of the international application for entry into the national phase

The applicant's attention is drawn to the fact that, where upon entry into the national phase, a translation of the claims as amended under Article 19 may have to be furnished to the designated/elected Offices, instead of, or in addition to, the translation of the claims as filed.

For further details on the requirements of each designated/elected Office, see Volume II of the PCT Applicant's Guide.

PATENT COOPERATION TREATY

PCT

INTERNATIONAL SEARCH REPORT

(PCT Article 18 and Rules 43 and 44)

Applicant's or agent's file reference 960296.94011	FOR FURTHER ACTION <small>see Notification of Transmittal of International Search Report (Form PCT/ISA/220) as well as, where applicable, item 5 below.</small>	
International application No. PCT/US 97/01034	International filing date (day/month/year) 21/01/1997	(Earliest) Priority Date (day/month/year) 22/07/1996
Applicant		

WISCONSIN ALUMNI RESEARCH FOUNDATION

This International Search Report has been prepared by this International Searching Authority and is transmitted to the applicant according to Article 18. A copy is being transmitted to the International Bureau.

This International Search Report consists of a total of 3 sheets.

It is also accompanied by a copy of each prior art document cited in this report.

1. Certain claims were found unsearchable (see Box I).
2. Unity of invention is lacking (see Box II).
3. The international application contains disclosure of a nucleotide and/or amino acid sequence listing and the international search was carried out on the basis of the sequence listing
 - filed with the international application.
 - furnished by the applicant separately from the international application,
 - but not accompanied by a statement to the effect that it did not include matter going beyond the disclosure in the international application as filed.
 - Transcribed by this Authority
4. With regard to the title,
 - the text is approved as submitted by the applicant.
 - the text has been established by this Authority to read as follows:
5. With regard to the abstract,
 - the text is approved as submitted by the applicant.
 - the text has been established, according to Rule 38.2(b), by this Authority as it appears in Box III. The applicant may, within one month from the date of mailing of this International Search Report, submit comments to this Authority.
6. The figure of the drawings to be published with the abstract is:
 Figure No. _____
 - as suggested by the applicant.
 - because the applicant failed to suggest a figure.
 - because this figure better characterizes the invention.
 - None of the figures.

INTERNATIONAL SEARCH REPORT

International Application No
PCT/US 97/01034

A. CLASSIFICATION OF SUBJECT MATTER		
IPC 6 A23K/00 A61K9/16		
According to International Patent Classification (IPC) or to both national classification and IPC		
B. FIELDS SEARCHED		
Minimum documentation searched (classification system followed by classification symbols)		
IPC 6 A23K A61K		
Documentation searched other than minimum documentation to the extent that such documents are included in the fields searched		
Electronic data base consulted during the international search (name of data base and, where practical, search terms used)		
C. DOCUMENTS CONSIDERED TO BE RELEVANT		
Category *	Citation of document, with indication, where appropriate, of the relevant passages	Relevant to claim No.
Y	EP 0 241 441 A (MEDIPHARM AB) 14 October 1987 see page 3, line 21 - page 5, line 22 see claim 1 ---	1,6
Y	WO 94 21284 A (PHARMA PACIFIC PTY LTD ; CHANDLER DAVID SPENCER (AU); REED BENJAMIN) 29 September 1994 see page 9, line 6 - line 12 see examples 2,3 see claims 1,12,14,16,18 ---	1,6
A	EP 0 426 463 A (VALIO MEIJERIEN) 8 May 1991 see page 3, line 54 - line 56 see claims 1,9,11 ---	1,6
	-/-	-
<input checked="" type="checkbox"/> Further documents are listed in the continuation of box C.		<input checked="" type="checkbox"/> Patent family members are listed in annex.
<p>* Special categories of cited documents :</p> <p>'A' document defining the general state of the art which is not considered to be of particular relevance</p> <p>'E' earlier document but published on or after the international filing date</p> <p>'L' document which may throw doubt on priority claim(s) or which is cited to establish the publication date of another citation or other special reasons (as specified)</p> <p>'O' document referring to an oral disclosure, use, exhibition or other means</p> <p>'P' document published prior to the international filing date but later than the priority date claimed</p> <p>'T' later document published after the international filing date or priority date and not in conflict with the application but cited to understand a principle or theory underlying the invention</p> <p>'X' document of particular relevance; the claimed invention cannot be considered novel or cannot be considered to involve an inventive step when the document is combined with one or more other such documents, even though the combination being disclosed to a person skilled in the art</p> <p>'A' document member of the same patent family</p>		
1	Date of the actual completion of the international search 3 July 1997	Date of mailing of the international search report 14.07.97
Name and mailing address of the ISA European Patent Office, P.B. 5818 Patentdienst 2 NL - 2280 HV Rijswijk Tel: (+31-70) 340 3000, Tx: 31 451 epo NL Fax: (+31-70) 340 3014		Authorized officer Dekeirel, M

Form PCT/ISA/218 (second sheet) (July 1992)

INTERNATIONAL SEARCH REPORT

International Application No PCT/US 97/01034

C(Continuation) DOCUMENTS CONSIDERED TO BE RELEVANT		
Category *	Citation of document, with indication, where appropriate, of the relevant passages	Relevant to claim No.
A	WO 91 01803 A (AGRONOMIQUE INST-NAT RECH) 21 February 1991 see page 1, line 12 - line 23 see page 4, line 35 - page 5, line 12 see claims 1,11,27,34-36 ---	1,6
A	EP 0 231 817 A (BUEHLER AG GEB) 12 August 1987 see claims 1,2,4,5 ---	1,6
A	EP 0 707 798 A (CHEVITA GMBH) 24 April 1996 see example 3 see claim 1 ---	1,6
A	EP 0 556 883 A (GIST BROCADES NV) 25 August 1993 see claims 1-5 ---	1,6
A	WO 96 04933 A (WISCONSIN ALUMNI RES FOUND) 22 February 1996 see page 9, line 22 - page 10, line 6 see example 7 see claims 1,28,41-47 ---	1,2,6-8
P,A	WO 96 22828 A (GRAMPIAN PHARM LTD ;LAVERY MARTIN (GB)) 25 July 1996 see page 3, line 31 - line 36 see example 3 see claims 1,6,10 -----	1,6

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INTERNATIONAL SEARCH REPORT

Information on patent family members

International Application No.

PCT/US 97/01034

Patent document cited in search report	Publication date	Patent family member(s)	Publication date
EP 0241441 A	14-10-87	SE 454230 B DE 375593 A SE 8601543 A US 4943437 A	18-04-88 13-02-92 08-10-87 24-07-90
WO 9421284 A	29-09-94	AU 673589 B AU 6278794 A EP 0706400 A JP 8509965 T	14-11-96 11-10-94 17-04-96 22-10-96
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EP 0556883 A	25-08-93	JP 6505881 T WO 9314645 A NO 933400 A	07-07-94 05-08-93 17-11-93
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